



THE PINNACLE OF  
PRIVATE DINING EXPERIENCE

Discerning diners may immerse themselves in lush ambience while dining on bespoke menus by the hotel's award-winning culinary team as well as a retinue of world-renowned guest chefs.



#### DELUXE PACKAGE

LUNCH 78\*\* | DINNER 128\*\*

3-Courses | 4-Courses

1 Bottle Corkage Waiver

#### CONNOISSEUR PACKAGE

LUNCH 108\*\* | DINNER 158\*\*

4-Courses | 5-Courses

2 Bottles Corkage Waiver

#### GOURMET PACKAGE

LUNCH 168\*\* | DINNER 188\*\*

5-Courses

2 Bottles Corkage Waiver

Dine in our tastefully appointed dining rooms with safe distancing measures and sanitised cutlery.

Curated selection of live performances to enhance dining experience.\*\*

Premium wine selection available at a special rate. | Preferential rates for overnight stay subject to availability.

Complimentary parking for all guests. | Floral arrangements for dining tables.

\*Bespoke menu subject to seasonality of ingredients and additional fees.

\*\*Performances not inclusive in package and subject to additional fees.

Rates above not applicable for festive dining. | Usage of Presidential Villa subject to minimum spend.

Advance reservations of 72 hours required.

NEST AT ONE FARRER  
D E L U X E P A C K A G E

LUNCH MENU

**CARAMELIZED FRENCH ONION SOUP**

Beef Stock, Parmesan Cheese  
& Garlic Croutons

**POUSSIN AND CHESTNUT BALLOTINE**

Broccolini, Morels, Truffle and Potato Puree  
& Port Wine Sauce

**WHITE CHOCOLATE CHEESE CAKE**

Almond Tuille, Strawberry Ice Cream  
& Raspberry Sauce

DINNER MENU

**CITRUS CURED SALMON LOIN**

Pickled Tomato, Fennel Pollen, Charred  
Sweet Onion, Crispy Fish Skin Lemon &  
Caper Dressing

**BUTTERNUT SQUASH VELOUTÉ**

Colwick Cheese Tortellini, Pumpkin Seeds,  
Puffed Rice & Red Shiso

**TOURNEDOS ROSSINI**

Striploin Fillet, Foie Gras, Asparagus  
Spears & Truffle Curd Madeira Gravy

**BANANA AND CARAMEL PARFAIT**

Fresh Berries, Calamansi Puree, Toffee  
Tuille & Peanut Ice Cream

NEST AT ONE FARRER  
C O N N O I S S E U R M E N U

LUNCH MENU

**BLUE SWIMMING CRAB CAKE**

Burnt Aubergine Puree, Salsa Criolla with  
Rockets, Salmon Roe Citrus Segments  
and Dressing

**SEAFOOD CONSOMMÉ**

Chorizo and Prawn Dumpling, Baby Turnip,  
Micro Cress

**ROASTED LAMB RUMP WITH  
CRISP SWEETBREAD**

Courgette Moussaka, Dehydrated Tomato,  
Caramelized Salsify Lamb Jus

**SPANISH ORANGE CUSTARD FLANS**

Lemon Sable & Vanilla Ice Cream

DINNER MENU

**DUCK LIVER PARFAIT**

Smoked Duck Breast, Pickle Cucumber,  
Onion Marmalade Cherries Compote,  
Brioche

**COGNAC SCENTED CRUSTACEAN BISQUE**

Red Shrimp, Seared Scallop, Mussel,  
Avruga Pearl Sea Asparagus &  
Baby Radish

**BARRAMUNDI WITH HONEY  
MUSTARD CRUST**

Green Pea Puree, Soy Sauce Meringue,  
Tomato Confit & Dill-Citrus Oil

**ASIAN-STYLE BARBECUE BEEF SHORT RIB**

Pickled Carrot with Crushed Peanuts,  
Roscoff Onion, Mustard Maltose & Sherry  
Veal Jus

**STRAWBERRY AND MACADAMIA  
MILLE-FEUILLE**

Caramelized Almond Tuille &  
Strawberry Sorbet

NEST AT ONE FARRER  
G O U R M E T M E N U

LUNCH MENU

**TAMARIND BRUSHED CHICKEN SUPREME**  
Charred Figs with Gorgonzola, Confit Onion,  
Wild Rocket Salad & Vincotto Dressing

**ITALIAN HEIRLOOM TOMATO CONSOMMÉ**  
Seared Scallop, Sea Asparagus  
& Baby Radish

**LEMON SOLE**  
Sea Salt Dehydrated Tomato, Fennel Salad,  
Black Olives, Capers & Yuzu Butter Sauce

**DROPER LAMB RACK CUTLET**  
Crisp Kale, Parmigiano Risotto Forest Berry  
Red Wine Jus

**HOKKAIDO MILK SOUFFLÉ WITH ROAST  
LEMON THYME PEACHES**  
Lime & Mascarpone Sorbet

DINNER MENU

**MAGURO TUNA TARTARE**  
Crispy Puffed Rice, Fresh Uni, Osietra  
Caviar & Wasabi-Yuzu Emulsion

**WHITE CLAM MISO SOUP**  
Wakame, Edamame, Grilled Octopus,  
Ama Ebi & Ebiko Roe

**GRATINATED MENTAIKO BLACK COD**  
Pickled Plum Tomato, Kunbu Quinoa &  
Charred Romanesco

**BRAISED SHOYU ABALONE  
CLAYPOT RICE**  
Teriyaki Glazed Tajima Beef, Sous Vide Egg,  
Garlic Crisps & Shaved Truffle

**JAPANESE NIKKA COFFEY GRAIN  
WHISKY TART**  
Tahitian Vanilla Bean Ice Cream



