

# ***SCALED BY AH HUA KELONG WITH VEUVE CLICQUOT***

Date : 5 April 2018, Thursday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : Scaled by Ah Hua Kelong | 55 Haji Ln, Singapore 189248  
Dress Code : Smart Casual  
Price : S\$ 86.40++ (HSBC Cards)  
S\$ 108.00++ (Other payment modes)

## **Reception**

Chef's Selection of Canapés

*Veuve Clicquot Yellow Label*

## **Menu**

Seabass & Duck Liver Pate  
Pickled Eggplant, Fish Skin, Toast

*Veuve Clicquot Yellow Label*



Bonito Ash Seabass  
Edamame Kelp broth, Preserved Lemon Ricotta

*Veuve Clicquot Yellow Label*



Mussels with Tangerine Rocket Vinaigrette & Polenta Rice Cracker

*Veuve Clicquot Rosé*



Deep Fried Golden Pomfret  
Flower Crab Bisque Sauce, Black Fungus, Pickled Rhubarb

*Veuve Clicquot Vintage 2008*



Glenmorangie Signet



"Chocolate Salami"  
Limoncello, Mint, Dukkah

\*Menu details accurate as at 27 February 2018 & subject to changes