

Cable Car Sky Dining

NORDIC DINING IN THE SKIES

CELEBRATION CABIN

Nordisk-Asiatiske Snacks

Æbleskive with Danish Bacon and Black Truffle
Croustade with Danish Smoked Cheese, Wasabi and Raw Shrimp
Fresh Oyster served with Danish Cherry and Japanese Sake Vinaigrette

Danske Rejer

Sweet Danish Shrimps with Crème Fraiche and Aromatic Herbs

Koldrøget laks

*Artisanal Smoked Salmon from Denmark, Dill,
Horseradish served over toasted Danish Rye Bread*

Andeconfitering

*Sous Vide Duck Leg Confit with
Port Reduction, Red Cabbage
and Caramelised Potatoes*

Or

Pandestegte kammuslinger

*Pan-fried Scallops with
Brown Butter Vinaigrette,
Roasted Hazelnuts Clam Fumé
and Aromatic Herbs*

Ris Alamande

*Chef Henrik's Signature Rice Pudding served
with Almonds and Cherries*

Brød

Tea Bun & Salted Danish Butter



Award-winning
Chef Henrik Jyrk

5-COURSE DINNER AT \$164++ PER PERSON

Inclusive of a Champagne & Party Kit

WINE PAIRING OPTIONS ARE AVAILABLE

Minimum two persons to dine

T&C: Prices are subject to 10% service charge and prevailing government taxes.