

Dusk Restaurant & Bar Presents
DINING BY JYRK

Nordic-Asian Michelin Experience at Mount Faber Peak

NORDIC-ASIAN MENU

Makrel

*Cured Fresh Line-Caught Mackerel,
Clam Dashi with Danish Gooseberries*

Andesteg

*Roasted Duck Breast served with Danish Cherries,
Caramelised Onion Purée
topped with Indonesian Spice Sauce*

Rødgrød Med Fløde

*A Traditional Danish Summer Dessert of Berry Compote,
Meringue and Vanilla Ice Cream*

Æbleskive

*Classic Danish Pancake Puff with
Powdered Sugar and Vanilla-Apple Compote*

Brød

Tea Bun & Salted Danish Butter



Award-winning
Chef Henrik Jyrk

12 - 30 DECEMBER 2022

4-COURSE DINNER AT \$108++ PER PERSON

WINE PAIRING OPTIONS ARE AVAILABLE

31 DECEMBER 2022

5-COURSE DINNER AT \$158++ PER PERSON

Inclusive of Champagne, Amuse Bouche, and a Party Kit

WINE PAIRING OPTIONS ARE AVAILABLE

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