

singaporediscovers



MICHELIN GUIDE
Gastrobar
Pop-Up
South East Asia



Passion
Made
Possible





Singapore

Local Green Lip Mussels Stuffed with Fish Paste,
Laksa Sauce, Laksa Leaf Oil, Dog Fennel

*Brass Lion Gin, Moringa Distillate, Calamansi
Leaves, Hibiscus Kombucha, Carbonated*

Thailand

Local Silver Perch, Steamed Otah,
Calamansi Juice

*Rojak Gin, Clarified Belimbing, Tamarind
Leaves, Sour Plum*

Indonesia

Indonesian Murtabak stuffed with Local Quail
Meat, Cheese, Tomatoes, Shallots and a side of
Green Papaya Curry

*Compendium Rum, Kampot Pepper Distillate,
Trigona Honey, Oolong Kombucha*

Philippines

Faux Balut Made with Oyster Egg Foam, Smoked
Oyster, Pan Fried Starch, Deep fried Chicken Skin

*Tanglin Gin, Blue Pea Tonic, Laksa Leaves,
Calamansi, Star Anise*

Malaysia

Tau Huay with Kombucha Syrup From Native
and Yogurt Ice Cream and Rockmelon

14 Days Fermented Lychee Mead



NATIVE