



# A COLLABORATION WITH NESPRESSO EXCLUSIVE 3-COURSE SET MEAL

7 TO 19 APRIL | DINNER ONLY

21 TO 30 APRIL | LUNCH & DINNER

\$68 PER PERSON

**Be the First in Singapore to Taste the New  
Nespresso Peru Organic Coffee**

*Nespresso Peru Organic Coffee is a fruity coffee with distinct green vegetable notes. The coffee's fine acidity is beautifully balanced by its contrasting aromas of toasted sweet cereals.*

**Make a reservation via your 'Member Login' account  
or email [tcchurchill@tanglin-club.org.sg](mailto:tcchurchill@tanglin-club.org.sg).**

**Selection of Bread Basket served with Butter**

**AMUSE-BOUCHE**  
**Chef's Choice**

**ENTRÉE**

**King Fish Sashimi**

*pickled beetroot, horseradish cream,  
roasted peanut, coriander cress,  
Nespresso Peru organic vinaigrette*

**MAIN COURSE**

**Slow-Cooked Beef Cheek**

*butternut purée, king oyster mushroom,  
grilled asparagus,  
coffee-infused braising jus*

Or

**Nespresso Crusted Halibut**

*pea mousseline, prawn, glazed organic  
carrot,  
coffee butter cream sauce*

**DESSERT**

**Alfajor**

*sandwich cookies, dulce de leche, apricot  
compote, coconut chantilly,  
coffee cream*

**COFFEE**

**Nespresso Peru Organic**

**Peruvian Nespresso Cocktail**

*unique blend of Peruvian coffee and vodka  
+\$9.90*