

sake pairing dinner

Ryusei Sake Launch

in collaboration with Inter Rice Asia

19 NOV 2026, THU, 7PM

\$109** per person



amuse bouche

Uni with Japanese Cucumber in Ponzu Sauce

Paired with Ryusei Nagomi no Karakuchi (Hattan Nishiki)

A dry, crisp sake that cuts through the rich, buttery sweetness of the sea urchin

appetiser

Chawanmushi, Alaskan Crabmeat Sauce & Crispy Kang Kong

Paired with Ryusei Yuragi no Nagi (Hattan No. 35)

A smooth, well-rounded sake whose subtle sweetness mirrors the delicate, savoury depth of the crab

fish

**Slow-baked Salmon Fillet, Green Dragon Chives,
Sze Chuan Preserved Vegetables, Green Scallion Sauce**

Paired with Ryusei Muku No Keifu (Omachi)

A rich, velvety sake whose bold rice character cuts through the salmon's oils while balancing the savoury, spicy kick of the preserved vegetables

choice of main

**Honey Glazed Chicken Roll, Pickled Green Papaya Slaw
or**

Roasted Lamb Rack, Cincalok Chilli Sauce

Paired with Ryusei Black Label Junmai Daiginjo

A robust, full-bodied choice designed to balance both meat type

noodles

Wok-fried Ramen, King Prawn & Scallop, Pork Broth

Paired with Ryusei Hiyaoroshi (Seasonal Autumn Sake)

Aged to bring out a smooth, rounded depth that complements the smoky wok hei and rich broth

dessert

Osmanthus Aiyu Jelly

Served without wine to allow a clean, refreshing finish

If you have any food allergies or intolerances, please inform our hosts.
All prices are subject to 10% service charge & prevailing government taxes.

Enjoy Responsibly

Yuè @ Aloft

Aloft by Marriott Singapore Novena, West Wing
16 Ah Hood Road, Singapore 329982
yuesingapore.com | 6808 6846

Yuè
@Aloft
Casual Chinese Dining