

SINGAPORE SOCIAL

ROOFTOP POP-UP · WEDNESDAY 20 & THURSDAY 21 FEBRUARY



SASHI CHELIAH

2018 MASTERCHEF AUSTRALIA WINNER

Direct from winning MasterChef Australia in 2018, Sashi Cheliah the 'king of flavour' will draw on his Singaporean heritage to create a menu that combines a myriad of authentic flavours, ingredients and cooking styles including Indian, Chinese and Malay.

Sashi will take over The Rooftop's kitchen during the 2 day pop-up serving up dishes packed with Singaporean punch, including the famous rendang that secured his place in MasterChef.

A LA CARTE STREET FOOD DISHES BY SASHI CHELIAH

CHICKEN RENDANG rotisserie with pineapple cucumber achar \$20
CRISPY SKIN PORK sweet sour sauce and char-grilled spring onion \$20

NATIVE

VIJAY MUDALIAR, OWNER & HEAD MIXOLOGIST

Ranked #13 on the World's Best Bars List NATIVE offers an inventive cocktail menu featuring regionally-sourced ingredients, along with a rotation of some unexpected yet genius additions. Vijay presents cocktails inspired by Singapore's garden city setting and nostalgic Peranakan flavours to deliver a taste of Singapore.

COCKTAILS \$16

FORAGER'S GARDEN Brass Lion Gin, Blue Pea Flowers, Pandan Kombucha, Wild Torch Ginger
SARONG PUNCH Coconut Arrack, Candlenuts, Toasted Red Beans, Turmeric, Milk Punch

OPERATION DAGGER

LUKE WHEARTY, FOUNDER

Ranked #23 in the World, OPERATION DAGGER is an atmospheric mad-scientist-like hangout in Singapore's Chinatown, that continues to impress its crowd with inventive menus that change seasonally and cocktails that push the boundaries, such the Pork Soda cocktail that will be available during the Singapore Social Pop-Up.

COCKTAILS \$16

PORK SODA Distilled 7X, Roast Pork Belly, Apple, Creamed Soda, Animal Glass
SOAPBERRY SLING Soapberry, Longan Nectar, Fermented Oats, Coconut

SINGAPORE STREET FOOD & COCKTAIL DEGUSTATION

MENU BY SASHI CHELIAH
COCKTAILS BY NATIVE & OPERATION DAGGER

CHILLI CRAB SLIDER

matched with

FORAGER'S GARDEN by NATIVE

Brass Lion Gin, Blue Pea Flowers, Pandan Kombucha, Wild Torch Ginger

CHICKEN RENDANG

wrapped on roti jala with pineapple cucumber achar

matched with

SARONG PUNCH by NATIVE

Coconut Arrack, Candlenuts, Toasted Red Beans, Turmeric, Milk Punch

PAN FRIED SINGAPOREAN CARROT CAKE

with pickled radish and chilli jam

CRISPY SKIN PORK

with sweet sour sauce and char-grilled spring onion

matched with

PORK SODA by OPERATION DAGGER

Distilled 7X, Roast Pork Belly, Apple, Creamed Soda, Animal Glass

ONDEH ONDEH LAYER CAKE

with palm sugar syrup

matched with

SOAPBERRY SLING by OPERATION DAGGER

Soapberry, Longan Nectar, Fermented Oats, Coconut

\$99 PER PERSON - BOOKING ESSENTIAL

Degustation available by prepaid bookings only. No substitutions sorry.

Walk-ins are welcome for cocktails and a la carte dishes which are available until sold out.



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BOOKING NAME:

CONTACT:

PHONE:

EMAIL:

DATE: WED 20 FEB

THU 21 FEB

TIME: 6PM-8PM

8:30PM

6PM BOOKINGS PLEASE ARRIVE PROMPTLY FOR A 6PM START. THE BAR IS OPEN FROM 5PM.

NUMBER OF GUESTS x \$99.00 PER PERSON DEGUSTATION

TOTAL = \$

CREDIT CARD NAME:

CARD NUMBER:

SIGNATURE:

EXPIRY:

CCV:

A NON-REFUNDABLE PRE-PAYMENT IS REQUIRED TO SECURE A DEGUSTATION BOOKING.
PLEASE NOTE A 1.5% SURCHARGE APPLIES TO CREDIT CARD TRANSACTIONS.
A RECEIPT WILL BE RETURNED VIA EMAIL WITH YOUR BOOKING CONFIRMATION.

PLEASE RETURN YOUR BOOKING FORM TO BOOKINGS@THEROOFTOP.COM.AU

THE ROOFTOP SYDNEY, LEVEL 3, 200 SUSSEX ST SYDNEY
ABOVE SHELBORNE HOTEL (02)92673700 THEROOFTOP.COM.AU

SINGAPORE STREET FOOD & COCKTAIL DEGUSTATION

MENU BY SASHI CHELIAH
COCKTAILS BY NATIVE & OPERATION DAGGER

CHILLI CRAB SLIDER

matched with

FORAGER'S GARDEN by NATIVE

Brass Lion Cin, Blue Pea Flowers, Pandan Kombucha, Wild Torch Ginger

CHICKEN RENDANG

wrapped on roti jala with pineapple cucumber achar

matched with

SARONG PUNCH by NATIVE

Coconut Arrack, Candlenuts, Toasted Red Beans, Turmeric, Milk Punch

PAN FRIED SINGAPOREAN CARROT CAKE

with pickled radish and chilli jam

CRISPY SKIN PORK

with sweet sour sauce and char-grilled spring onion

matched with

PORK SODA by OPERATION DAGGER

Distilled 7X, Roast Pork Belly, Apple, Creamed Soda, Animal Glass

ONDEH ONDEH LAYER CAKE

with palm sugar syrup

matched with

SOAPBERRY SLING by OPERATION DAGGER

Soapberry, Longan Nectar, Fermented Oats, Coconut

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