

A GINSTRONOMY AFFAIR

Best Craft Gins *from the* Heart of Quebec!

Friday, 11 November 2022
Dinner will be served at 7:30pm sharp.

Bookings must be made in accordance to prevailing measures at the time of event.

\$88+ per Member • \$98+ per Guest

Join us this November as we feature the best craft gins from the Heart of Quebec! All gins are passionately created in small batches and using only natural ingredients, making it for excellent sipping and are equally good in a cocktail or gin and tonic.

Special Takeaway Prices

KM12 Gin	\$99 (U.P. \$118)
St. Laurent Gin	\$99 (U.P. \$128)
Cirka Gin Sauvage	\$99 (U.P. \$128)
Cirka Gin 375	\$88 (U.P. \$108)

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MOUNTBATTEN
Bar and Grill

Aperitif

'Moscow Mule'

KM12 Gin

*World Gin Awards 2021 – Best Canadian London Dry
Singapore World Spirits Competition 2019 – Gold
San Francisco World Spirits Competition 2017 – Gold
New York International Spirits Competition 2017 - Gold*

Smoked Salmon Platter

or

Arancini, Spicy Hazelnut Romesco, Aioli (V)

St Laurent Gin & Tonic

*New York International Spirits Competition 2016
– Canadian Gin Distillery of the Year*

Pork Saltimbocca, Masala Wine Sauce, Apple,
Potato, Celery Salad

or

Vegetable Kedgeree, Jammy Egg,
Caramelised Onions, Sour Cream (V)

'Wild Gin & Tonic'

Cirka Gin Sauvage

*Canadian Artisan Spirit Competition 2018 – Gold
American Distilling Institute Spirits Awards (International
Grain-to-Glass) 2017 – Silver
San Francisco World Spirits Competition 2017 - Bronze*

Banana Pancake, Sticky Butterscotch,
Vanilla Ice Cream

'Tom Collins'

Cirka Gin 375

*World Spirits Award, London 2019
– Best Canadian Flavoured Gin*

Freshly Brewed illy Coffee or
Selection of Taylors of Harrogate Tea

(V) Vegetarian Option



For reservations, please call **6410 1100** or
email mountbattersvn@britishclub.org.sg

*All cancellations made less than 7 days prior to event will be billed 100%.
Photo by Mae Mu on Unsplash*