



# Riviera

VENUE KIT

## *The Venue*

Sitting elegantly on the second floor of One Fullerton with stunning vistas of the Marina Bay waterfront, Riviera continues to be one of Singapore's best-known destinations for contemporary Mediterranean cuisine with a view.

Our menus are a gourmand's journey of the Mediterranean, as they unite the finest culinary influences from across the region's diverse peninsulas.







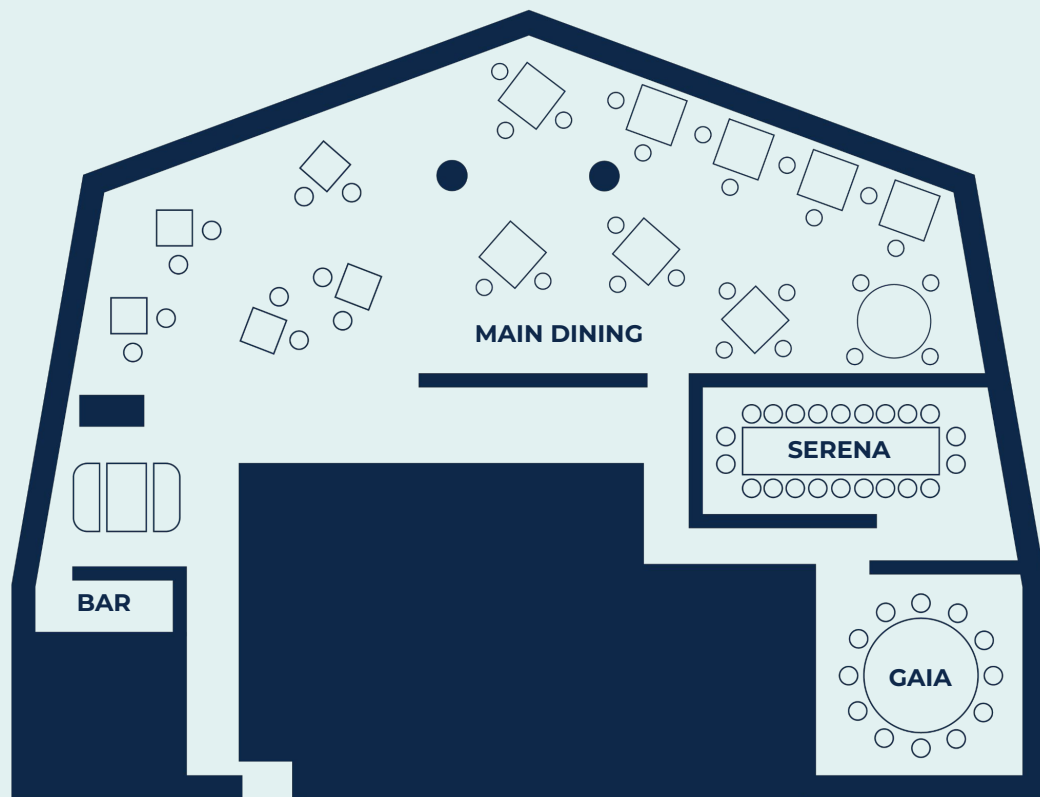
## *Chef Yvan Yin*

**Chef Yvan Yin** is an esteemed culinary virtuoso, boasting an illustrious 18-year career that has graced the kitchens of renowned establishments in China, France, and Singapore. His culinary journey has taken him from renowned Michelin-starred establishments like Joël Robuchon and three Michelin starred Chef Bruno Menard's brainchild La Cantine. Moving from La Cantine to head the kitchen at Angela May Food Chapters, Chef Yvan had more freedom to use his French fine dining background while using more Asian ingredients. With an innate flair for elegant and thoughtful plating, Chef Yvan Yin has not only mastered the art of creating visually stunning dishes but also excels at tantalizing both the eyes and the palate.

Drawing from his genuine French culinary expertise and his extensive knowledge of Eastern cuisine, Chef Yvan seamlessly crafts exquisite dishes that bridge the gap between Eastern and Western palates. His culinary creations are a testament to his unwavering dedication to the art of gastronomy, leaving an indelible mark on the world of cuisine.

## *Floor Plan*

With Riviera's Main Dining and Private Dining Rooms, our venue is flexible and perfectly suited to any occasion. No matter the event, we guarantee that our beautiful surroundings, breathtaking views, delicious food, drinks, and world-class service will make your event one to remember.



## Lounge

The welcoming lounge is a perfect space for a relaxed welcome reception and cocktails, before proceeding to the main dining area.





## *Main Dining Room*

Presently able to accommodate up to 80 seated guests in our expansive Main Dining room, with customisable layouts available.

### **CAPACITY**

Up to 80 seated









## *Private Dining - Serena*

Each private room boasts stunning views of the bay and are great locations for intimate gatherings or as a private relaxation room away from the main event in the Main Dining Room.

### **CAPACITY**

Up to 24 seated





## *Private Dining - Gaia*

Gaia is an absolute show stopper. This massive round table is perfect for a chairman's meeting or exclusive dinner parties.

### **CAPACITY**

Up to 15 seated









## *About Our Food*

### **CANAPES | MEDITERRANEAN FINE DINING**

Our talented team of chefs are dedicated to preparing delicious and show-stopping dishes for all nature of events. From beautiful small bites for your welcoming reception to whet your guests' appetite, to a bountiful buffet spread, interactive live stations to excite and engage your guests, as well as our signature hospitality and service for fine dining.

Our dishes showcase only the finest of premium ingredients, with each dish telling a unique story the love for the Mediterranean and the culinary traditions of all its diverse regions.

# Lunch Menus

## 3 Course Menu

### Amuse-Bouche

#### Artisanal Burratina

*Jamón 100% Ibérico | Cantaloup Melon | Gold Balsamico*

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#### Daurade Royale Pastilla

*Chermoula | Olives | Preserved Lemon & Ratte Potato*

*Paprika, Lemon & Olive Oil Emulsion*

Or

#### La Volaille de Bresse

*Slow-Cooked Chicken Ballotine | Confit Tomato & Artichoke*

*Chimichurri Sauce*

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#### Paris-Singapore

*Gula Melaka Choux Puff*

*Kaya Crèmeux | Coconut Sorbet | Crème Anglaise*

## 4 Course Menu

### Amuse-Bouche

#### “Opera” Foie Gras

*Hazelnut Biscuit | Brioche | Red Fruit Jelly | Vieil Armagnac 1980*

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#### Cappelletti de Langoustine

*Shellfish Bouillabaisse, Lemongrass & Coconut Infused | Butternut*

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#### Le Saint-Pierre D'Atlantique

*Wild Caught John Dory | Slow-Cooked*

*Asparagus | Orange & tarragon Viennoise | Beurre Blanc*

Or

#### L'Agneau

*Roasted AUS Grass-Fed Lamb Loin*

*Taggiasca Olive | Panisse & Cantabria Anchovies*

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#### Le Chocolat

*Dark Chocolate Almond Sponge cake | Chocolate Crèmeux*

Chef consultation for bespoke menus available upon request.



# Dinner Menus

## 5 Course Menu

### Amuse-Bouche

Wild-Caught New Zealand Langoustine  
Cameron Highlands Tomato "Textures"

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### Le Foie Gras du Pays de la Loire

Pan-Seared | House-Made Nougat | Kumquat Confiture

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### Le Saumon Royal

NZ Ora King Salmon | Slow Cooked in Salted Brown Butter  
Marc Haeberlin Sauce & Oscietra Caviar

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### El Cerdo Ibérico

Free-Range | Pork Rack 120 Days Acorn-Fed | Binchō-Tan Wood  
Home Fries | Grape Must & Mustard Sauce

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### Le Vacherin

Meringue Drops | Light Vanuatu Vanilla Gelato  
Red Fruit Confit & Chantilly

## 6 Course Menu

### Amuse-Bouche

#### Le Homard

Brittany Blue Lobster | Ricotta Di Pecora  
Amalfi Lemon & Shellfish Consommé

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#### Le Thon Rouge

Bluefin Tuna Chutoro | Binchō-Tan Wood | Vierge Minute

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#### La Saint-Jacques de Plongée

Hand-Dived Hokkaido Grade Scallops | Chawanmushi

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#### La Sole

Mediterranean Sole Fish | Basil & Coriander Crust  
"Limone e Peperoncino" Beurre Blanc

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#### Le Bœuf Wagyu

Wagyu Beef Tenderloin MB 9+  
Périgord Winter Black Truffle Sauce & Pomme Purée

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#### Les Fraises de Chitose

Chitose Strawberry | Kaffir Lime Panna Cotta  
Mint & Pink Peppercorn Granité





## *Terms and Conditions*

- Packages are subject to change according to seasons and fresh ingredients.
- All packages are applicable for minimum 35 guests and above.
- Please note that each booking is for a maximum of three hours and all menus must be confirmed 2 weeks in advance.
- Menus must be confirmed in advance.
- Holiday surcharge is applicable.
- Riviera reserves the right to change or amend the packages without prior notice.

## *Contact Us*

For event enquiries, email us at [reservations@riviera.sg](mailto:reservations@riviera.sg)

For more information, visit us at [www.riviera.sg](http://www.riviera.sg)

### **Riviera**

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Tuesday to Saturday: 12pm-2.30pm | 6.30pm-11pm

Sunday & Monday: Exclusively available for events