

**THE GLENLIVET PAIRING LUNCH  
11TH SEPTEMBER 2021, 12PM  
\$95<sup>++</sup> / PAX (EARLY BIRD AT \$85<sup>++</sup>)**

TOP SHELL SALAD  
UBIN EATS NASI LEMAK  
OMNI PORK LUNCHEON FRIES  
*THE GLENLIVET FOUNDER'S RESERVE*

YONG TAU FU WITH MINCED MEAT AND SALTED EGG ON BLACK BEAN SAUCE  
NGOH HIANG PLATTER  
*THE GLENLIVET 12YO*

SANG CHOI PAU WITH EGG FUYONG  
FOUR ANGLE BEAN BOSS STYLE  
BANANA LEAF WRAPPED SAMBAL SEAFOOD  
*THE GLENLIVET 15YO*

CHAR SIEW AND WANTAN MEE KIA  
*THE GLENLIVET 18YO*

US SHORT RIB GALBI STYLE BEEF  
*THE GLENLIVET ARCHIVE 21YO*

DESSERT - PINEAPPLE CRUMBLE ICE CREAM

ENJOY RESPONSIBLY

# THE GLENLIVET®

ORIGINAL BY TRADITION



SILVER



BOASTING THE CLASSIC FLAVOURS OF THE GLENLIVET BOUND UP IN A CREAMY, SMOOTH TEXTURE, THIS EXPRESSION IS OUR TRIBUTE TO THE ONE WHO STARTED IT ALL.

## NOSE

Delicate aroma of citrus fruits, notably sweet oranges.

## PALATE

Sweet, fruit notes of zesty oranges and pears with a hint of candy, toffee apples. Well balanced and exceptionally smooth.

## COLOUR

Pale gold.

## FINISH

Long, creamy and smooth.

ENJOY RESPONSIBLY



# THE GLENLIVET®

ORIGINAL BY TRADITION



THE DELICATE AND COMPLEX CHARACTER OF THE 12 YEAR OLD DERIVES FROM THE UNIQUE, EXTRA TALL STILLS AT THE GLENLIVET. MATURED IN EUROPEAN AND AMERICAN OAK.

## NOSE

Fruity, summer like fragrances.

## PALATE

Well balanced and fruity, with strong pineapple notes.

## COLOUR

Bright, vibrant gold.

## FINISH

Creamy and smooth with marzipan and fresh hazelnuts.

ENJOY RESPONSIBLY



# THE GLENLIVET®

ORIGINAL BY TRADITION



SELECTIVELY MATURED IN VIRGIN FRENCH OAK,  
THE GLENLIVET 15 OFFERS A COMPLETELY  
DIFFERENT EXPERIENCE FROM THE YOUNGER  
EXPRESSIONS.

## NOSE

Creamy and rich with buttery notes.

## PALATE

Rich and fruity with exotic nutty flavours.

## COLOUR

Deep,  
intense gold.

## FINISH

Long with lingering trace of  
sweet almonds and  
hints of spice.

ENJOY RESPONSIBLY



# THE GLENLIVET®

ORIGINAL BY TRADITION



AGED SEPARATELY IN 2 UNIQUE CASKS,  
AMERICAN OAK FIRST FOR FRUITINESS  
FOLLOWED BY EUROPEAN OAK FOR COMPLEXITY.

## NOSE

Rich fruit aromas and toffee notes.

## PALATE

Wonderfully balanced with  
bursts of sweet oranges.

**COLOUR**  
Old gold,  
apricot.

## FINISH

Long, with spice and moist  
raisin notes.

ENJOY RESPONSIBLY



# THE GLENLIVET®

ORIGINAL BY TRADITION



**FULL-BODIED WITH WARMING NOTES OF  
DRIED FRUITS AND SPICE.  
SELECTED BY THE MASTER DISTILLER  
FROM THE DISTILLERY'S ARCHIVE OF RARE  
AND EXCEPTIONAL CASKS.**

## NOSE

Aromas of dried fruit with a sherry influence.

## PALATE

Cinnamon and ginger mixed with walnut and dark chocolate and a syrupy mouth feel.

## FINISH

Long lasting and warming with a lingering presence of toasted hazelnuts and a full layer of liquorice.

## COLOUR

Amber,  
coppery shades.

ENJOY RESPONSIBLY

