



# Valentine's Day

## DINNER MENU

13 & 14 February 2022

6.30 p.m. to 10.00 p.m.



## 4-COURSE SET DINNER MENU

S\$98\* per person

### Seafood Odyssey

Fremantle Octopus, Atlantic Scallop Ceviche,  
Marinated Baby Abalone, Heirloom Tomato Salsa, Sour Cream,  
Caviar Vinaigrette, Micro Herb

### Oxtail Consommé

Morel Mushroom, Pearl Organic Vegetable

### CHOICE OF MAIN COURSE

#### Barolo Wine Sous Vide Beef Short Ribs

Agria Potato Mousseline, Caramelised Vegetable Medley,  
Shaved Truffle, Au Jus

Or

#### Temasek Seabass

Agria Potato Mousseline, Corned-vegetarian Succotash,  
Venus Clams, Chablis Sauce

### The Heart

Raspberry Chiffon, Red Grapefruit Cremeux,  
Valrhona Caraibe Dark Chocolate 66% Mousse,  
Almond Praline Feuilletine Flakes Crunch

*Our staff will be pleased to assist with any dietary requirements.*

*Prices are subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.*

*In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.*

