

Valentine's Day

Amuse Bouche

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Jerusalem Artichoke Soup

Dashi Poached Prawns, Crispy Jerusalem Artichokes,
Arugula-Pistachio Pistou, Roasted Garlic oil

"Kaya Toast"

Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,
Slow Cooked Egg Yolk, Foie Gras-Espresso Mousse

Weiser Farm's Baby Beet Salad

Beet and Goat Cheese Napoleon, Roasted Beets,
Hazelnuts, Watercress, Citrus-Shallot Dressing

Poached Comice Pears with Burrata

Prosciutto Di Parma, Wild Rocket, Fiore De Sardo,
Old Balsamic, Olive Oil

First of the Season Sweet Pea Agnolotti Pasta

French Style Ham, Wild Marjoram,
Pea Tendrils, Parmigiano Reggiano

Risotto with Alaskan King Crab

Caramelized Zucchini, Uni Butter,
Chives, Garlic, Lemon

Black Truffle Tagliatelle

Shaved Black Truffles, Parmigiano Reggiano

Shellfish Platter For Two

Half Dozen Oysters, 500g Maine Lobster,
Prawns, Cocktails Sauce, Calamansi Mignonette

Honey Miso Broiled Black Cod

Chilled Egg Noodles, Orange Chili Dressing,
Black Sesame Vinaigrette, Coriander

Pan Seared Red Snapper "Laksa"

Vietnamese Coriander, Rice Noodles,
Thai Basil, Calamansi, Curried Coconut Broth

Roasted Live Maine Lobster +15

Black Truffle, Cauliflower Gratin

Slow Roasted Maple Leaf Farms Duck Breast

Braised Spring Radishes, Fennel Fondant Puree
Tangerine Coriander Gastrique

Dutch Milk-Fed Veal Chop

Sauteed Escarole, Black Garlic Coulis,
Preserved Lemon-Olive Tapenade

Snake River Farms American Wagyu New York Sirloin Steak +15

Mushroom Purée, Red Wine Reduction,
Comté-Bacon Yukon Gold Potato Terrine

USDA Prime Côte de Boeuf for Two

Shaved Black Truffles, Roasted Bone Marrow, Perigord Sauce, Aligot Potatoes

..Desserts..

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Chocolate Mille - Feuille

Guanaja Cremeux, Gianduja Ganache,
Raspberry Jam, Raspberry Lychee Sorbet

SGD 195 ++

Add a glass of Lanson Champagne for SGD 40 ++