

“Un Soir d'Amour”

An Evening of Love

@

Sky on 57

Cuisine created by Chef Justin Quek

Tuesday, Fourteenth of February Two Thousand and Twelve

“Utopia’s Paradise”

Spicy tuna belly tartar, seaweed coated French oysters, micro greens

Louis Roederer, Brut Premier, Reims

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“Love Potion”

Roasted tomato soup, grilled basil marinated king scallop

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“Pillow Talk”

Papillote of French coquelet, sautéed duck foie gras, kurobuta and Savoy cabbage

Château D'Esclans, Whispering Angel, Rosé, Provence, France

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“Harmonious Union”

Wok fried Asian pepper lobster and seared Kagoshima beef

Torres, Celeste Crianza, Ribera del Duero, Spain

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“Neptune Passion”

Alaskan King crabmeat vermicelli in ginger broth

Schloss Vollrads, JQ Selection, Riesling, Rheingau, Germany

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“Sweet Journey”

Chocolate creations with passion fruit

Emilio Lustau, East India Solera Sherry, Xérès, Spain

Vittoria gourmet coffee and fine Gryphon tea selections

Mineral water at S\$8++ per persons

S\$250++ (inclusive of 1 glass champagne)

S\$108++ (with wine pairing)