



Valentine's

M E N U

BY CHEF ALEXIS DELASSAUX

AMUSE BOUCHE

- La Perle* Fresh oyster, champagne foam, topped with caviar
- Earth & Abyss* Bluefin tuna tartare & beetroot, served in a crispy tartlet

STARTER

- Citrus Riviera* Sea bass carpaccio served with a citrus vinaigrette, finger lime pearls, & crispy puffed rice

WARM STARTER

- Flame-Kissed
Scallops* Pan-seared scallops with brown butter cauliflower purée, mussel jus emulsion, shaved raw cauliflower, & a touch of caviar

SIGNATURE DISH

- Le Raviolo de
Crevette* Asian-style prawn raviolo served in a creamy coconut milk & lemongrass bisque

MAIN COURSE

- Signature Cut* Roasted Beef Tenderloin with Jerusalem artichoke purée infused with white truffle oil, sautéed wild mushrooms, & baby spinach

DESSERT TO SHARE

- Cœur d'Amour* A chocolate shell filled with chocolate mousse & a raspberry centre, finished with a shiny red mirror glaze

\$128++

- A Valentine's toast* Rémi Couvreur Champagne
\$98++ per bottle

- Valentine's Cocktails* Two specially crafted cocktails —
His & Hers \$25++ each

