



STARTERS

- “Irish Oysters 2 Ways” Rockefeller and Raw (2x2) Spinach, White Wine, Parmesan/ Ponzu, Tapioca
- Burrata with Conference Pears Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto, Rocket
- Apple Salad with Maine Lobster Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso
- Japanese Amela Tomato Soup Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter
- “Kaya Toast” Seared Foie Gras, Pandan-Coconut Jam, Foie Gras-Espresso Mousse, Toasted Brioche
- Charcoal Grilled Octopus Kaffir Lime Aioli, Lardo, Japanese Herbs, Tempura Sea Beans
- Hokkaido Scallop & Hamachi “Ceviche” Tomato Ponzu, Ikura, Ginger
- Big Eye Tuna Tartare Cones Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago
- Kaluga Queen Caviar Lemon Herb Blinis and Traditional Accompaniment +100
- Bucatini with Tomatoes and Basil Parmesan Aged 24 Months, Young Mozzarella
- Orecchiette with Pork Sausage Tomato, Basil, Pecorino, Parsley
- Agnolotti with Italian Chestnuts Port Wine, Mascarpone, Parmigiano-Reggiano
- Cavatelli with Duck and Pigeon Ragu Black Pepper, Pecorino

MAINS

- Honey Miso Broiled Chilean Seabass Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame
- Pearl Couscous with Hokkaido Scallops Clams, Baby Squid, Chili, Confit Tomato
- Pan Seared Spotted Grouper “Laksa” Laksa Broth, Dry Fried Rice Noodles, Fresh Local Herbs, Calamansi
- Grilled Japanese Sea Bream Ginger Sabyon, Asparagus, Chrysanthemum
- Charcoal Grilled Irish Duck Breast Seared Foie Gras, Apricot-Ginger Compote
- Australian Double Lamb Chop (180g) Jalapeno, Mint, Indian Spiced Lamb Jus, Zucchini, Amela Tomato
- Iberico Pork Chop Wheat Beer, Brandy-Mustard Sauce, Confit Bacon, Glazed Brussels Sprout, Apple Purée
- Grilled Prime Short Rib Horseradish, Smoked Potato Purée, Carrots
- W. Black Australian Wagyu Striploin Potato-Fontina Gratin, Mushroom Purée, Red Wine Reduction
- W. Black Australian Wagyu Ribeye 500g (For Two) Aligot Potatoes, Caramelized Brussels Sprouts, Béarnaise +40 EA

DESSERT

- Valrhona Chocolate Soufflé Raspberry-Lychee Sorbet, Crème Fraiche
- Spikey Lemon Vanilla Mascarpone Bavarois Earl Grey, Lemon Confit, Yuzu Sorbet
- Kardinalschnitte “Cardinal” Mango, Passion Fruit, White Chocolate Chantilly

HAPPY VALENTINES DAY FROM OUR CULINARY TEAM

Chefs Greg, Thiru, Sam, Nel, Derrick, Yash, Harvin, Kevin, Ryan, Ria, Felicia, Wai Chun, Murali