



Valentine's Day

Amuse Bouche

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Warm Eggplant Salad

Eggplant Caviar, Herbed Goat Cheese, Pine Nuts,
Falafel Chips, Sesame Dressing, Pomegranate Molasses

Burrata with Marinated Brussels Sprouts

San Daniele Prosciutto, Wild Rocket, Toasted Almonds,
Grain Mustard-Herb Vinaigrette

"Kaya Toast"

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

Hamachi "Tiradito"

Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili

Grilled Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

Risotto with Spanner Crab

Tomato Confit, Bottarga, Chives

Black Truffle Tagliatelle

Shaved Black Truffles, Parmigiano Reggiano

Shellfish Platter For Two

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

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Crispy Scale Brittany Sea Bass

Razor Clams, Smoked Potato Purée,
Parsley Coulis, White Wine, "Miso Sand"

Honey Miso Broiled Black Cod

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

Lobster Pot Pie (Supplement \$15)

French Black Truffles, Winter Vegetables,
Shellfish Velouté

Smoked Maple Leaf Farms Duck Breast

Seared Foie Gras, Fuji Apples, Chanterelles,
Pearl Onions, Toasted Farro, Apple-Ginger Reduction

Colorado Lamb Chops

Shelling Beans, Confit Tomatoes,
Parsley Oil, Black Olive, Rosemary, Savory

Iberico Pork Chop

Roasted Sunchokes, Whisky-Glazed Pears,
Fennel, Pistachio-Orange Gremolata

Snake River Farms American Wagyu New York Sirloin Steak (Supplement \$35)

Potato-Fontina Gratin, Miso-Mushroom Puree,
Red Wine Truffle Reduction, Chives

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..Desserts..

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Raspberry Chocolate Millefeuille

Chocolate Cremeux, Raspberry Jam,
Chocolate Shortbread, Raspberry Lychee Sorbet

SGD 205 ++

With a glass of champagne

Prices are subject to prevailing Goods and Services Tax and 10% Service Charge