



A TASTE OF ROMANCE

14 FEBRUARY | DINNER



SEAFOOD ON ICE

Boston Lobster, Rock Lobster, Alaskan King Crab, Atlantic Snow Crab,
Norwegian Greenland Shrimps, Tiger Prawns, Australian Blue Mussels, Venus Clams,
Half-shell Scallops, Irish Sea Whelks

Dips

Homemade Thai Green Chili Sauce (Nam Jim), Honey Mustard,
Nuoc Mam Gung, Cocktail Sauce, Lemon Wedge

California Salad Bar

Mesclun, Butter, Coral, Sweet Peppers, Purple Onions, Fennel, Tomatoes,
Japanese Cucumber, Corn Kernels, Quinoa, Wild Rice, Kidney Beans,
Green Beans, Asparagus Spears, Marinated Salmon, Quail Eggs,
Smoked Chicken, Tuna in Oil

Caesar, Thousand Island, Citrus Vinaigrette, Goma, Olive Oil, Balsamic
Kalamata Olives, Stuffed Peppers, Sun-dried Tomatoes, Grilled Artichokes

SASHIMI & SUSHI

Atlantic Salmon (Sustainable), Octopus, Yellowfin Tuna

Tamago Nigiri, Grilled Eel Nigiri, Seaweed Gunkan, Crab Salad Gunkan,
Californian Roll, Vegetarian Maki, Salmon Aburi

Shoyu, Wasabi, Pickled Ginger

Brown and Green Soba with Japanese Pickles, Nori, Furikake, Mushrooms,
Seaweed, Nameko

CHEESES & BREADS

Brie, Stilton, Manchego, Morbier, Gubbeen, Munster, Brillat-Savarin, Banon,
Langres, Scamorza

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava, Crostini,
Bread Sticks, Crackers

Australian Fresh Honeycomb

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental,
Multi-seed, Mustard, Mediterranean Focaccia, Grissini, Lavash,
Cereals Sourdough, Rye Sourdough, Walnut Cranberry Red Wine

SMOKED FISH AND CHARCUTERIE

Smoked Salmon (Sustainable), Hot-smoked Salmon with Crème Fraiche, Dill,
Horseradish Cream

Mortadella, Truffle Salami, Beef Pastrami, Honey-baked Ham, Prosciutto,
Turkey Ham

Chicken Liver Pate, Yuzu Foie Gras Terrine

Capers, Sweet Shallots, Pickled Onions, Cornichons

SALADS

Korean Strawberry Wedge, Spinach Leaves, Feta Cheese
Caesar Salad with Grilled Chicken Strips
Green Beans, Snow Peas, Radish Sliced, Mint Pesto, Crushed Almonds
Arugula, Quinoa, Pomegranate Salad
Grilled Peppers, Grilled Artichokes, Thinly Sliced Red Onions

Burrata Corner

Burrata
Bocconcini
Smoked Burrata
Heirloom Radish
Heirloom Tomatoes, Balsamic Cream, Maldon Salt
Pesto Olive Oil

Romantic Corner Live Station

Hot Sliced Hokkaido Sea Scallop with Parisian White Button Mushroom
Served in Shell
Light Beetroot & Red Cabbage Gazpacho / Cherry Pesto
Chargrilled Pink Trout & Confit Heirloom Tomato on Skewer / Fennel
Porcini Consommé
Pan-seared Wagyu Flank / Braised Endives and Chicken Jus

CARVERY

Australian Beef Tenderloin Wellington, Parma Ham, Mushroom Duxelles
Roast Crispy Pork Roulade, Smoked Sea Salt
Zaatar-baked Whole Sustainable Salmon, Tarragon-flavoured Hollandaise
Salt Marsh Lamb Leg with Lebanese Marinade, Arabic Rice

LIVE STATION

Foie Gras

Raclette

Mafaldine Pasta in Parmesan Wheel

HOT

Baked Whole Cauliflower

Corn Cake

Baby Carrots

Potato Puree Mashed

Eggplant Parmigiana

Broccolini Charred, Clarified Butter

SOUP

Lobster Bisque, Crème Fraiche, Chives

Tom Yam Goong

Chinese Black Chicken Herbal Soup

SINGAPORE

Chinese /Peranakan

Mala Deep-fried Whole Sustainable Seabass
Sri Lankan Crab with Homemade Chilli Sauce, Deep-fried Mantou
Anxin Chicken Cooked with Buah Keluak Nuts
Sliced Beef, Garlic, Beansprouts, Sichuan Peppers, Chilli Oil
Nyonya Chap Chye, White Cabbage, Black Fungus, Glass Noodles,
Dried Tofu Strips

Malay

Slow-braised Wagyu Beef Cheek Rendang, Indonesian Spices,
Coconut Milk
Sayur Lodeh, Cabbage, Green Beans, Carrot, Eggplant, Turmeric,
Coconut Milk

Noodle

Singapore Laksa

Dim Sum

Har Kao
Siew Mai
Char Siew Bao
Glutinous Rice in Lotus Leaves

SINGAPORE

Indian

Murgh Tikka Masala

Nalli Gosht

Matter Paneer

Bhindi Do Pyaaza

Machli Biryani

Murgh Seekh Kebab

Tandoori Vegetable

THAILAND

Cold Appetisers

Grilled Beef Tenderloin Salad with Grapes and Lemongrass

Mango Salad with Prawns

Papaya Salad with Roasted Pork

Northeastern Thai Grilled Pork Salad with Roasted Rice

Hot

Deep-fried Iberico Pork Rib with Garlic and Fish Sauce

Grilled Spring Chicken with Turmeric and Lemongrass

Stir-fried Squid with Salted Egg and Onion

Wagyu Beef Topped with Red Chilli Sauce

Stir-fried Eggplant with Chicken and Thai Basil

Pineapple Fried Rice with Seafood

Massaman Lamb Curry with Potato and Onion

Seafood Yellow Curry

Green Anxin Chicken Curry

Scallop Coconut Soup with Assorted Mushrooms

LEVANTINE/MIDDLE EASTERN

Mezze

Hummus, Baba Ghanouj, Tarator, Harisa, Batenjein Salad, Carrot Salad, Levantine Pickles, Fattoush, Falafel, Fatayer Cheese, Pita Bread, Laffa Bread

Main Dishes

Kebab Bil Karaz

Lamb Meat Balls with Wild Cherries

Kofta

Marinated Beef Skewers

Lamb Leg Carving

Marinated Lamb Slow-Cooked with Yoghurt Topped with Arabic Rice

Chicken Shawarma

Cage-Free Chicken Wrapped with Garlic Sauce and Pickles

DESSERTS

Pastry & Sweet Endings

Signature Chocolate Cake

"Lovey-Dovey" Strawberry Mousse

Pink Grapefruit Yoghurt Mousse

"Brilliant Rose" Choux Pastries

"Rosie" Cheesecake

Sakura Cherry Sable Tart

Dulcey Chocolate Peanut Bar

Mango Coconut cake

Cakesicle

Valentine Macaron Selection

Assorted Valentine Chocolate Praline

Assorted Cookies

Under the Heat Lamp

Pistachio Griottine Cherry Strudel

Chef in Action

Strawberry Soft-serve with Waffle Biscuits

Condiments: Rainbow Chocolate, Crushed Pistachio, Mini Marshmallow,
Strawberry Compote, Blueberry Compote, Mango Compote,
Azuki Red Bean, Love Sprinkles

DESSERTS

Peranakan

Bandung Pandan Chiffon

Kueh Puteri Ayu

Penang Lapis

Kueh Keledek Orange

Kueh Pink Fairy

Ice Cream

Tahitian Vanilla Gelato

Bitter Dark Chocolate Gelato

Cherry Popsicle

Lemon Lime Sorbet