



Valentine's Day

Amuse Bouche

Apple Salad with Maine Lobster
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Burrata with Conference Pears
Champagne-Mustard Vinaigrette, Pine Nuts, Crispy Prosciutto di Parma, Rocket

"Kaya Toast"
*Searched Foie Gras, Pandan-Coconut Jam, Toasted Brioche,
Slow Cooked Egg Yolk, Foie Gras-Espresso Mousse*

Seafood Platter for Two (Supplement \$30 Each)
Alaskan King Crab, Maine Lobsters, Jumbo Prawns, Majestic Oysters

Irish Oysters "Rockefeller" (4pc)
Spinach, White Wine, Parmesan

Kaluga Queen Caviar (Supplement \$100)
Lemon Herb Blinis & Traditional Accompaniment

Charcoal Grilled Octopus
*Kaffir Lime Aioli, Lardo, Japanese Herbs,
Tempura Sea Beans, Bonito, Nori*

Agnolotti with Black Truffles and Celery Root
Truffle Butter, Parmesan

Orecchiette with Veal Ragù
Confit Tomato, Porcini, Pecorino, Basil, Parsley

Honey Miso Broiled Black Cod
*Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame*

Pearl Couscous with King Crab and Hokkaido Scallops
Lala Clams, Baby Squid, Chili, Confit Tomato

Chinois "Shanghai Lobster" (+\$15)
Yellow Curry, Crispy Spinach, Jasmine Scented Rice

Smoked Maple Leaf Farms Duck Breast
Searched Foie Gras, Confit Kumquats, Ginger, Fennel

Iberico Pork Chop for Two
Sauerkraut-Apple Gratin, Pork Jus, Whole Grain Mustard

Kinross Station Double Lamb Chop (180g)
*Amela Tomatoes, Cucumber, Jalapeno, Coriander,
Indian Spiced Lamb Jus*

Livingstone Australian Wagyu New York Steak
*Potato-Fontina Gratin, Mushroom Puree,
Red Wine-Veal Reduction, Chives*

USDA Prime Côte de Boeuf for Two (+\$40 Each)
*Black Truffles, Roasted Bone Marrow,
Aligot Potatoes, Brussels Sprouts*

Valrhona Chocolate Soufflé
Raspberry Sorbet, Crème Fraîche

Spikey Lemon
*Vanilla Mascarpone Bavarois, Earl Grey,
Lemon Confit, Yuzu Sorbet*

SGD 188 ++

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