

*Menu*

VALENTINE'S DAY 2024

\$108/ couple - early bird booking

\$78/pax | \$138/couple

AMUSE BOUCHE

*Artisan breads served with olive oil  
and balsamic vinegar*

STARTER

*Tomatoes, burrata mousse & Sweet  
Basil Pesto*

*or*

*Tuna tataki with avocado puree, vine  
tomatoes & togarashi*

SOUP

*Wild mushroom soup*

CLEANSER

*Yuzu Sorbet*

MAIN COURSE

*Braised beef cheeks, served with  
pomme puree & baby carrots*

*or*

*French Poulet (half) with pomme puree  
& baby cabbage*

*or*

*Truffle Risotto with spinach & wild  
mushroom*

DESSERT

*Peach Jelly in sweet soup, served with  
longan, lotus root seed, sea coconut &  
red dates*

ALL PRICES SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.

