

Valentine's Day

Amuse Bouche

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Jerusalem Artichoke Soup

Dashi Poached Prawns, Crispy Jerusalem Artichokes,
Arugula-Pistachio Pistou, Roasted Garlic oil

"Kaya Toast"

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

Weiser Farm's Baby Beet Salad

Beet and Goat Cheese Napoleon, Roasted Beets,
Hazelnuts, Watercress, Citrus-Shallot Dressing

Burrata with Artichokes

Prosciutto Di Parma, Preserved Lemon, Eggplant, Black Olives,
Golden Raisins, Saffron

First of the Season Sweet Pea Agnolotti Pasta

French Style Ham, Wild Marjoram,
Pea Tendrils, Parmigiano Reggiano

Risotto with Alaskan King Crab

Caramelized Zucchini, Uni Butter,
Chives, Garlic, Lemon

Black Truffle Tagliatelle

Shaved Black Truffles, Parmigiano Reggiano

Shellfish Platter For Two

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

Honey Miso Broiled Black Cod

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

Pan Seared Red Snapper "Laksa"

Vietnamese Coriander, Rice Noodles,
Thai Basil, Calamansi, Curried Coconut Broth

Roasted Live Maine Lobster +15

Black Truffle-Potato Gratin

Slow Roasted Maple Leaf Farms Duck Breast

Parsnip Puree, Morel Mushrooms, Fregula Sarda, Bacon Confit,
Brook Cherry Coulis, Duck Jus

Dutch Milk-Fed Veal Chop

Smokey Shallot Puree, Green and White Asparagus, Black Garlic Confit

Snake River Farms American Wagyu New York Sirloin Steak +15

Roasted Fingerling "Patatas Bravas", Celeriac Puree,
Pickled Mustard Seeds, Sauce Bordelaise

USDA Prime Côte de Boeuf for Two

Shaved Black Truffles, Roasted Bone Marrow, Perigord Sauce, Aligot Potatoes

..Desserts..

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Chocolate Mille - Feuille

Guanaja Cremeux, Gianduja Ganache,
Raspberry Jam, Raspberry Lychee Sorbet

SGD 195 ++

Add a glass of Billecart Rose for SGD 40 ++

Or a bottle for SGD 160++