

Valentine's Menu

FRIDAY 15TH, 2019

FIRST

Be my pumpkin

ROASTED PUMPKIN SOUP

coconut crème fraiche

TOMATO SALAD

goat cheese. balsamic, olive oil

or

BEEF CARPACCIO

capers. parmesan cheese. seasoned olive oil

MANGO FRUIT SORBET

SECOND

You are my lobster

HALF GRILLED LOBSTER TAIL. PAN-SEARED FILET MIGNON

mushroom risotto, spinach and lemon

or

True love never dies

CRUSTED LAMB OF RACK AND SCALLOPS

encrusted lamb of rack with pistachio

potato dauphinoise. thyme jus

pan seared scallops

THIRD

THREE LAYER BLACK AND WHITE CHOCOLATE CAKE

chocolate mint sauce

or

DEATH BY CHOCOLATE CAKE

white chocolate cinnamon sauce

or

VANILLA ICE CREAM LAVA CAKE

mango vanilla sauce

US\$95 per person+10% Service Charge and Applicable VAT

Surcharge US\$30-AI / MAP

Valentine's Menu

FRIDAY 15TH, 2019

FIRST

Be my pumpkin

ROASTED PUMPKIN SOUP

coconut crème fraiche
Freixenet. Cava. Spain

TOMATO SALAD

goat cheese. balsamic, olive oil
or

BEEF CARPACCIO

capers. parmesan cheese. seasoned olive oil
Sauvignon Blanc. Oyster Bay. New Zealand

MANGO FRUIT SORBET

SECOND

You are my lobster

HALF GRILLED LOBSTER TAIL. PAN-SEARED FILET MIGNON

mushroom risotto, spinach and lemon
Chardonnay. Sonoma Cutrer. USA

or

True love never dies

CRUSTED LAMB OF RACK AND SCALLOPS

encrusted lamb of rack with pistachio
potato dauphinoise. thyme jus
pan seared scallops
Riesling. Hugel. France

THIRD

THREE LAYER BLACK AND WHITE CHOCOLATE CAKE

chocolate mint sauce

or

DEATH BY CHOCOLATE CAKE

white chocolate cinnamon sauce

or

VANILLA ICE CREAM LAVA CAKE

mango vanilla sauce

Your choice of:

Amaretto. Baileys. Sambuca. Grand Marnier

Wine pairing

US\$150 per person+10% Service Charge and Applicable VAT

Surcharge US\$50-AI / MAP