



VALENTINE'S DAY

4-COURSE SET MENU

AMUSE-BOUCHE

APPETISER

CRAB SALAD

CRAB MEAT, FINGER LIME, AVOCADO, MANGO, PINK POMELO,
BEET GEL, SHERRY DRESSING

SOUP

SEAFOOD BOUILLABAISSE

SCALLOPS, SEA BREAM, TIGER PRAWNS, BLACK MUSSELS, SEAFOOD BISQU

MAIN COURSE

BEEF FILLET MIGNON

BLACK ANGUS TENDERLOIN WRAPPED IN BEEF BACON,
SERVED WITH JERUSALEM ARTICHOKE CREAM,
ASPARAGUS, PORT WINE SPHERE

OR

SMOKED DUCK BALLOTINE

SMOKED DUCK STUFFED WITH WILD MUSHROOMS AND WRAPPED IN PANCETTA,
SERVED WITH PARSNIP, TRUFFLE PURÉE AND ORANGE SAUCE

OR

ANDAMAN COBIA FILLET

SEARED ANDAMAN COBIA, LEMON VELOUTÉ, HEIRLOOM CARROTS,
LEMON AND ROSELLE CREAM SAUCE

DESSERT

PEACH LYCHEE CHEESECAKE