

VALENTINE'S DAY: A CULINARY ODE TO LOVE

4-Course Dinner With A Bottle Of Moët | \$268++ Per Couple
4-Course Dinner With A Bottle Of Ruinart | \$368++ Per Couple
Available from 9 February to 13 February 2024 for Dinner Only

DRINKS

His & Hers Welcome Drink

APPETISER

Stracciatella Cheese (V)

Eggplant Caponata | Edible Flowers from 1-Arden Food Forest |
Lavender Crumbs | Pomegranate | Hazelnut

Or

Roasted Hokkaido Scallop

Angel Hair Pasta | Kelp | Ikura | Squid Ink Tuile | Pickled Melon

SOUP

French Onion Soup (V)

Gruyere Cheese Toast | Pinot Noir | Seasonal Black Truffle

MAIN COURSE

(Please Select One)

Duck Leg Confit

Brussel Sprout | Pumpkin Puree | Pasta Crisp |
Cranberry Mostarda | Rose & Apple Jus

Or

Acquerello Risotto 'Vitello Tonnato'

Veal Carpaccio | Smoked Tuna Sauce | Sundried Tomato Tapenade |
House-Cured Grated Egg Yolk | Capers

Or

Acquerello Risotto (V)

Beetroot Carpaccio | Sundried Tomato Tapenade | House-Cured Grated Egg Yolk |
Capers | Dill | Parmesan Aioli

Or

Roasted House-Cured Beetroot Norwegian Salmon

Sauteed Brazilian Spinach from 1-Arden Food Forest |
Pine Nuts | Broccoli | Roasted Red Capsicum Sauce

DESSERT

A Love Note to Share

Cassata | Fig & Raspberry Compote | Sicilian Pistachio | Buffalo Ricotta Cheese |
Dark Chocolate | Candied Fruits

&

Mille Feuille | Pomegranate & Vanilla Custard | Lavender |
Fresh Berries | Cinnamon Snow Powder

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.

VALENTINE'S DAY: A CULINARY ODE TO LOVE

4-Course Dinner With A Bottle Of Moët & a Single Rose | \$268++ Per Couple
4-Course Dinner With A Bottle of Ruinart & Rose Bouquet | \$368++ Per Couple
Available on 14 February 2024 for Dinner Only

DRINKS

His & Hers Welcome Drink

APPETISER

Stracciatella Cheese (V)

Eggplant Caponata | Edible Flowers from 1-Arden Food Forest |
Lavender Crumbs | Pomegranate | Hazelnut

Or

Roasted Hokkaido Scallop

Angel Hair Pasta | Kelp | Ikura | Squid Ink Tuile | Pickled Melon

SOUP

French Onion Soup (V)

Gruyere Cheese Toast | Pinot Noir | Seasonal Black Truffle

MAIN COURSE

(Please Select One)

Duck Leg Confit

Brussel Sprout | Pumpkin Puree | Pasta Crisp |
Cranberry Mostarda | Rose & Apple Jus

Or

Acquerello Risotto 'Vitello Tonnato'

Veal Carpaccio | Smoked Tuna Sauce | Sundried Tomato Tapenade |
House-Cured Grated Egg Yolk | Capers

Or

Acquerello Risotto (V)

Beetroot Carpaccio | Sundried Tomato Tapenade | House-Cured Grated Egg Yolk |
Capers | Dill | Parmesan Aioli

Or

Roasted House-Cured Beetroot Norwegian Salmon

Sauteed Brazilian Spinach from 1-Arden Food Forest |
Pine Nuts | Broccolini | Roasted Red Capsicum Sauce

DESSERT

A Love Note to Share

Cassata | Fig & Raspberry Compote | Sicilian Pistachio | Buffalo Ricotta Cheese |
Dark Chocolate | Candied Fruits

&

Mille Feuille | Pomegranate & Vanilla Custard | Lavender |
Fresh Berries | Cinnamon Snow Powder