



HEARTS ON THE HORIZON

AVAILABLE FROM 13 TO 15 FEBRUARY 2026

4-COURSE DINNER | \$288++ PER COUPLE

4-COURSE DINNER WITH A BOTTLE OF MOËT & CHANDON BRUT | \$388++ PER COUPLE

Bread Service

Brioche & Parker Loaf

Strawberry-Rose Butter | Mediterranean Olives

Amuse-Bouche

Sea's Kiss Tartlet

Smoked Salmon | Crème Fraîche | Truffle Caviar

1st Course

Lobster Thermidor à la Petite

Boston Lobster | Gruyère Cheese | Brandy | Garlic-Herb Crust Dust

2nd Course

48-Hour Slow-Cooked Pulled Beef Tortelli

Beef Cheek | Grana Padano | Fried Basil Leaf | Cabernet Sauvignon Reduction

3rd Course

(Shared Mains)

Wood-Fired Ribeye Steak & Roasted White Cod

Accompaniments

Truffle Pomme Purée

Roasted Broccolini

Braised Shallots

Confit Vine Tomato

Fried Kale

Citrus White Corn Salsa

Sauces

Whiskey Peppercorn Sauce

Clam Butter Sauce

Dessert

Cœur d'Amour – 'Heart of Love'

Calamansi Mousse | Plum Ganache | Joconde Sponge

Sablé | Passionfruit & Apricot Gel