



HEARTS ON THE HORIZON

AVAILABLE FROM 13 TO 15 FEBRUARY 2026

4-COURSE DINNER | \$268++ PER COUPLE

4-COURSE DINNER WITH A BOTTLE OF MOËT & CHANDON BRUT | \$368++ PER COUPLE

His & Hers Cocktail

Ginger Spice (His)

Havana 7yrs Rum | Fresh Ginger | Lime | Demerara Sugar
Singha Soda | Angostura Bitters | Candied Ginger

Lemonade (Hers)

Vodka | Prosecco | Lemon Sorbet

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 Tortellini

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

3rd Course

(Sharing Mains)

Pan Seared Sanchoku Wagyu Sirloin MBS 6/7 and 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

Coeur d'Amour-'Heart of Love'

Calamansi Mousse | Plum Ganache | Joconde Sponge
Sablé | Passionfruit & Apricot Gel

Kindly inform us if you have any dietary requirements and/or food allergies