



# 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*