

**14 FEB****Valentine's Day 5-Course Menu***with complimentary glass of bubbly***ENTRATA**

Appellation Sydney Rock Oyster | Red Cherry Caviar | Prosecco Espuma
Stracciatella Cheese | Bafun Uni | Olive Oil Caviar

1ST COURSE**HAMACHI CARPACCIO**

Raspberry Balm | Strawberry Powder | Rocket Salad | Sherry Vinegar

2ND COURSE**SEARED HOKKAIDO SCALLOP**

Purple Cabbage Puree | Scallop Cream | Celery Dust | Truffle Caviar

3RD COURSE**WARM HOUSE-MADE BEETROOT TAGLIOLINI**

Banana Shallot | Chives | Amalfi Lemon | Butter | Oscietra Caviar

4TH COURSE**MEDITERRANEAN MEAGRE 'A LA PLANCHA'**

Jerusalem Artichoke Puree | Sunchoke Chips | Mushroom Essence | Fish Demi-Glace

OR**72H SLOW COOKED BLACKMORE WAGYU MBS9+ BRISKET**

Smoked Celeriac Puree | Brussels Sprout | Charred Orange | Hazelnut | Veal Jus

PRE DESSERT

Green Apple Sorbet | Beetroot Crumbs

5TH COURSE**DOLCE DELL'AMORE**

Strawberry Curd | Valrhona Chocolate Shortcrust | Passion Fruit Coulis | Rose Gel |
House-made After-Eight Ice Cream

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