

VALENTINE'S DAY SET MENU

8 to 14 February 2021

CAPOCOLLO

watermelon | baby arugula | shaved grana padano

GREEN PEA SOUP

pancetta | basil oil

GRATINATED SCALLOPS

white wine | cream | mozzarella | black caviar

GRILLED OCTOPUS

vine tomato | chimichurri

MANGO SORBET

BRAISED PORK BELLY

stewed lentils | vine tomato | natural jus

or

GRILLED RED SNAPPER

garlic mashed potato | asparagus | sautéed mushrooms | capers sauce

MANDARIN ORANGE MARMALADE AND GRAND MARNIER MOUSSE

served with vanilla ice cream



6-Course Set Menu \$88 per person

4 Glass Wine Pairing \$48 per person

Half Bottles Wine S\$68



No further discounts or vouchers applicable.

All prices are subject to 10% service charge and prevailing government taxes.

Please inform our servers if you have any food allergies upon placing your order.