

**VALENTINE'S DAY 3-COURSE DINNER**

Available on 14 February

**\$98nett per couple**

**Tomato Consommé**

Onion Thyme Roll

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**Roasted Pluma Steak**

Pomme Mash | Fennel Salad | Pomegranate

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**Pan Seared King Salmon**

Thai Geisha Dressing | Sauté Purple Cabbage | Aged Balsamic | Golden Raisin

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**Valrhona Chocolate Tart**

Strawberry | Raspberry | Blueberry

Cocktails Add-On

2 for \$25nett

**Ultraviolet**

Vodka | Lemonade | Grenadine | Blue Curaçao

**Sundrop**

Gin | Blackberry | Lemon

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