



VALENTINE'S DAY 5-COURSE DINNER WITH HIS & HERS COCKTAIL
Available on 13 February & 14 February

Indoor: \$268++ per couple
Outdoor Exclusive with Perrier-Jouët Champagne: \$368++ per couple

Seasonal Oysters

Bloody Mary | Celery Cress

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Hamachi Ceviche

Roselle Flower | Chive Oil | Shallot | Baby Radish

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Pan Seared Foie Gras

Duck Rilette | Beetroot | Kale

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Grilled Angus Beef Striploin

Japanese Daikon | Cordyceps Flower | Mash Potato | Herb Jus

&

Kühlbarra Barramundi

Laksa Espuma | Broccoli | Laksa Leaf Powder | Potato Dumpling

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Australian Mango Mousse

Black Sesame | Black Sesame Sponge | Rice Krispies

Cocktails

Hypnotize – for him

Gin | Pineapple | Lime | Blue Curaçao

Spellbind – for her

Vodka | Cranberry | Lime | Strawberry

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