

4



**4-COURSE**  
**VALENTINE'S SET MENU**  
| \$250++ Per Couple |

**Amuse Bouche:**  
**Mermaid Oyster with Citron Mignonette**

**ENTRÉE:**

**Pan-Seared Scallop**  
Hokkaido Scallop | Petite Pois Puree | Capers Raisin | Leek Rounds

**SOUP**

**Smoked Parsnip Velouté**  
Quail Egg | Parsnip Crisp | Smoked Espelette

**MAIN COURSE**

**CHOICE OF:**

**Confit de Canard**  
Duck Leg Confit | Blackcurrant Red Wine | Duck Fat Polenta | Baby Leek

**OR**

**Pan-Seared Wanderer Ribeye MS 4-5**  
Barley Fed Wanderer Ribeye | Cauliflower Gratin |  
Sautéed Forest Mushroom | Truffle Red Wine Jus

**DESSERT**

**Chocolate Love Tart**  
Praline | Cherry Crèmeux | Figs | Toasted Pistachio |  
Chocolate Dome | Valrhona Chocolate Sauce

All prices are subject to 10% service charge & prevailing government taxes.  
Please let us know if you have any allergies and/or dietary restrictions.

