

Valentine's Dinner

Menu

AMUSE

The Chef will surprise you
with a wonderful starter

FIRST COURSE

Curried shrimp cake with curd
cheese and papaya salsa

OR

Beef carpaccio with duck
liver and caramelized apple

SECOND COURSE

Bouillabaisse with shrimp
chunks and croutons

THIRD COURSE



Duck breast with braised red cabbage,
balsamic sauce, celeriac puree and crispy polenta

OR

Catch of the day & 4oz lobster with miso
hollandaise, braised spinach and asparagus

DESSERT

Combination of chocolate mousse
and chocolate cake with cookie crumble,
passion fruit sorbet and mint syrup



Prices are subject to a 15% service charge. Any additional
gratuities are highly appreciated and divided among our staff.