



VALENTINE'S DAY MENU

6-COURSE

\$194⁺⁺ | \$244⁺⁺ per pax (WINDOW SEATING)

Add on: 2 GLASSES OF DOM PÉRIGNON & A BOUQUET OF FLOWERS \$200⁺⁺



THE RED SASHIMI

Loch fyne salmon | Cherry | Pistachio | Pearl onion



THE OCEAN

Sustainable Brittany blue lobster | Sturia caviar | Red currant | Shellfish cream



TAKES TWO PALMS TO CLAP

Heart of palm velouté | Saffron crumble



THE ROOTS OF A FISH

Seared Kinmedai | Celeriac textures | Olive dressing



A COW LOVES TO GRAZE

Mayura oyster blade smoked in apple wood | Baby beetroots | Jerusalem artichoke purée
Bone marrow glaze | Hay



GET A RHU-MMM

Rhubarb mousse | Rhubarb compote | Lychee confit | Candied rosemary

All prices are still subjected to 10% service charge & prevailing government taxes





VALENTINE'S DAY MENU

6-COURSE VEGETARIAN

\$194⁺⁺ | \$244⁺⁺ per pax (WINDOW SEATING)

Add on: 2 GLASSES OF DOM PÉRIGNON & A BOUQUET OF FLOWERS \$200⁺⁺



OH SO CHEESY

Burrata | Cherry | Pistachio | Pearl Onion



93% WATER 7% SUGAR 100% LOVE

Roasted watermelon | Finger lime | Tonburi | Yuzu dressing



TAKES TWO PALMS TO CLAP

Heart of palm velouté | Saffron crumble



THE ROOTS

Celeriac textures | White corn | Olive dressing | Japanese cucumber



THE RED DATE

Spelt risotto | Beetroot cream | Walnuts | Red peppers



GET A RHU-MMM

Rhubarb mousse | Rhubarb compote | Lychee confit | Candied rosemary

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