



# SAINT VALENTIN 2026

3 COURSE SET MENU \$148/PP

*Pair your Dinner with 2 Glasses of Clément Bertrand Champagne (+48\$)*



## CHOICE OF APPETIZER



*Lobster Bisque with Crab Ravioli and Tarragon Cream*

*Pan-Seared Foie Gras with Quince and Apple Compote, Apple Balsamic Reduction*

*Half-Dozen David Hervé "Royale" Oysters*

*Ocean Trout Gravlax, Pickled Daikon and Avocado Mousse, Blinis*

*Roasted Pumpkin and Beetroot Tartar, Horseradish Dressing*

*Kaviari Oscietre Prestige Caviar (50g), Served with Blinis and Crème Fraîche (+188\$)*



## CHOICE OF MAIN COURSE

*Pan-Seared Duck Breast with Morel Mushrooms and "Gratin Dauphinois"*

*Beef Tenderloin Rossini with Foie Gras, Madeira Sauce and Black Truffle*

*Pan-Seared Sea Bass with Purple Artichoke and Caviar Sauce*

*French Scallops Poached in Champagne, Truffle and Leek Potatoes*

*Roasted Pigeon with "Grand Veneur" Sauce and Winter Vegetables*



## CHOICE OF CHEESE OR DESSERT



*Truffle Brie with Sourdough Bread, Mâche Salad and Walnuts*

*Crêpes Suzette Flambéed with Grand Marnier Sauce*

*Chocolate and Praliné Tart with Vanilla Sauce*

*Tropical Fruit Pavlova with Coconut Ice Cream*



IF YOU HAVE ANY FOOD INTOLERANCE, PLEASE INFORM OUR WAIT STAFF.  
PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAXES.