



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.