

VALENTINE'S DAY DINNER

Saturday, February 14

SNACKS

plantain brioche

mushroom parfait,
crispy plantain (g, d)

spicy tuna tartar

cucumbers, soy emulsion,
crispy hash brown (sy, se)

stuffed cornmeal

bbq brisket,
honey mustard (g, d)

FIRST

choice of one (1)

butternut gnocchi

roasted sweet potato, pumpkin
seeds, green curry sauce (g, d)

swordfish nicoise

edamame, green beans, confit
potatoes, passionfruit dressing

SECOND

choice of one (1)

seafood risotto

cured salmon, pickled mussels,
zucchini fennel, lemongrass (d, c)

fire-kissed chicken

baked beetroot, confit leg,
split pea, chicken sauce (sy)

MAINS

choice of one (1)

braised short rib

glazed sweet potato fondant, bbq cabbage, caper salsa, red wine jus (d, sy)

stuffed snapper

charred artichokes, smoke fish, red grape & scallion salsa, vermentino sauce (d)

romantic garden

saffron butter cauliflower steak, rose essence, baby vegetables, mixed leaf salad (d, n)

DESSERT

choice of one (1)

cherry cheesecake

caramelized white chocolate,
lychee sorbet (d, sy)

mille feuille

crispy puff pastry, vanilla cream,
mix berries soursop sorbet (d, g)

PETIT FOURS

choux bun

pistachio custard
cream (d, g)

strawberry

guava cheese

lemon meringue

crispy meringue

Prix Fixe Menu | 165+ per person

d - dairy | g - gluten | n - nut | se - sasame | c - crustacean | m - mollusc
p - peanut | sy - soy

Please inform us of any allergies or dietary requirements when placing your order.

All prices are in USD and subject to + 17% service charge.

CELESTE

by Kerth Gumbs