

VALENTINE'S DAY MENU EXPERIENCE

by Chef Jason Tan

Amuse bouche

Toro belly

Sea urchin, green mango, ginger flower, jus de viande

Nordic king crab

Pork jowl, tomato marmalade, strawberry, basil

Guinea fowl

Chervil root, foie gras, Plantin black truffle

Precious love by Chef Jason

Honeycomb yoghurt, lemon, mascarpone, lemon thyme

Petit fours

4 courses - \$128++ per person

Wine pairing is available at \$98++ per person

*Only available for lunch on 14 February 2018
All prices are subject to government tax and service charge*

The Chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all dishes will be completely allergen free

VALENTINE'S DAY MENU EXPERIENCE

by Chef Jason Tan

Amuse bouche

Toro belly

Sea urchin, green mango, ginger flower, jus de viande

Endive

Vin jaune, veal tendon, 3 caviar

Nordic king crab

Miso, cashew, cucumber, lettuce, buratta

John dory

Taiwan mullet roe, leek, lemon grass, scampi, consommé

Guinea fowl

Chervil root, foie gras, Plantin black truffle

Bird nest

Avocado, sour plum, spearmint

Precious love by Chef Jason

Honeycomb, yoghurt, lemon, mascarpone, lemon thyme

Petit fours

7 courses - \$288++ per person

Wine pairing is available at \$188++ per person

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