



Valentine's Day Dinner

14 February 2025

6:30pm - 10pm

SGD 148 per adult inclusive of free flow of chilled juices, coffee and tea

50% off adult price for children aged 6 to 12 years old

Complimentary for all children aged 5 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

embu



Valentine's Day Dinner

SEAFOOD COLOSSEUM

Boston lobster
Lobster claw
Mud crab
Tiger prawn
Green-lipped mussel
Yabby
White clam
Snow crab

Freshly shucked seasonal oysters

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Truffle Caesar salad in parmesan wheel
Thai lobster salad
Thai green papaya salad
Smoked chicken salad
Ratte potato salad
Heirloom vegetable salad

SELECTION OF COLD CUT PLATTER

Salami
Mortadella
Wagyu pastrami
Turkey ham
Smoked salmon
Smoked mackerel
Cured snow fish
Smoked rainbow trout

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

JAPANESE COUNTER

Sashimi
Tuna, salmon, octopus, hamachi

Sushi
Ika, kani gunkan, inari sushi, salmon, tamago nigiri

Maki
California, ebi, vegetables, kappa

Cha Soba
Shoyu broth, Japanese pickles, bonito flakes, seaweed strips, sesame seed

Tempura
King oyster mushroom, sweet potato, lotus root, calamari



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NOODLE STATION

Signature laksa
Creamy milky fish soup

ROASTED DELIGHTS

Crystal pork belly
Roasted duck
Honey-glazed pork char siew

ASIAN DELIGHTS

Crab meat egg drop soup
Thai tom yum soup
Crispy honey chilli chicken
Thai basil chicken
Hong Kong-style steamed fish fillet
Chilli baby marron with mantou
Salted egg yolk prawn
Stir-fried broccoli with Pacific clam
Braised ee-fu noodle with clam
Vegetarian pad thai
X.O. fried rice
Stir-fried vegetables

EUROPEAN DELIGHTS

Classic lobster bisque with cognac
Roasted chicken with orange and rosemary
Navarin-style lamb stew with hasselback potatoes
Baked firecracker salmon with sesame and sautéed vegetables
Winter fish stew with chorizo and white bean
Spanish seafood paella
Herb roasted vegetables
Truffled mashed potato
Spicy tapioca chips
Prawn crackers

CHEF'S SPECIALTY

Carving Board
Slow-roasted lamb
Slow-roasted beef
Herb-baked whole barramundi with dill cream sauce
Cherrywood roasted pork knuckle

The Wheel of Pasta

Selection of pasta with choice of cream or bolognese sauce
Mushroom cheese tortellini



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ALFRESCO BBQ

Rosemary garlic lamb chop
Soy-marinated chicken wing
Veal bratwurst
Cheese pork sausage
Grilled squid with nonya sambal
Dill-marinated Tiger prawn
Sambal fish with garlic and onion
Grilled vegetables

INDIAN DELIGHTS

Tandoori Specialty
Tandoori salmon
Lamb shami kebab
Hara bhara kebab *Spinach and peas*

Curry Set

Lobster Tawa Masala
Murgh Makhanwala *Butter Chicken*
Lobster Moilee *Lobster in spiced coconut*
Nilgri Korma *Vegetable korma with cilantro and mint leaves*
Mutter Paneer *Indian cottage cheese with peas*
Aloo Chutneywale *Potato with mint coriander chutney*
Yellow Dal Tadka
Masala and plain papadum
Plain or garlic naan

PIZZA *served on a rotation basis and only 2 types of pizza are available daily.*

Neapolitan pizza
Chicken floss pizza

LITTLE FAN CORNER

Chicken nugget
Fish finger
Shark fruit bowl *Watermelon and berry*
Sandwich pyramid
Selections of muffin and mini doughnut

DESSERT

Signature chocolate cake
Coffee orange mousse
Strawberry & Rhubarb
Red velvet cream cheesecake
Vanilla ivory peach coulis
Raspberry rose pâte à choux
Tomato passion cheese mousse
Banoffee tart
Blackcurrant and raspberry gunkan



Valentine's Day Dinner

DESSERT

Nonya Delight

Penang lapis, seri kaya, ondeh ondeh, puteri ayu, apong balek

Under The Lamp

Cinnamon caramel apple clafoutis

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Strawberry, seasonal fruit, marshmallow, ladyfinger biscuits, vanilla beignets, breadsticks

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla and chocolate

Petit Fours and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits