



ST. VALENTINE PROMOTION

FEBRUARY 2018

GARDEN OF EDEN

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

Dressings and Emulsions

Asian, Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

Toppings for your Salad

Cherry Tomatoes, Cucumber, Capsicum, Olives, Corn Kernel

Kidney Beans, Board Beans, Heart of Palm and Beetroot

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower

Almond and Hazelnut

Sun-dried Tomatoes, Marinated Onion, Peppers and Grilled Zucchini

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado

LOVE AT FIRST SIGHT

Tuna Tataki and Quail Egg, Yuzu Sesame Dressing

Smoked Duck with Lychee and Cucumber Salad

Thai Seafood Salad, Glass Noodles and Basil

Boiled Potatoes, Mustard, Bacon Bite

Tomato and Mozzarella, Pesto and Olive Oil

I GOT YOU BABE

Smoked Pork Ham

Mortadella with Pistachio

Chicken Ham

Beef Salami

Smoked Salmon

Snow Fish

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

SHUT UP AND KISS ME

Finest Selection of Gourmet Farm House Cheeses
Accompanied with Jams, Assorted Crackers, Nuts and Dried Fruits

FRESHLY BAKED BREAD

Daily Selection of Freshly Homemade Breads
French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf
Salted and Unsalted Butter

ICE COLD BABY

Selections of Seasonal Oyster
Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels
Mud Crab, Jonah Crab, Snow Crab
Accompanied by Cocktail Sauce, Yuzu Mayo, Thai Chili Dip, Raspberry Sauce
Wasabi Mayo, Capes and Gherkin
Lemons, Mignonette and Tabasco

LOVE ME TENDER

Selection of Sashimi, Sushi and Maki
Salmon, Tuna, Sweet Prawn
Tamago, Cuttle Fish
California, Kani (Crab), Unagi (Eel), Sansuko (Vegetable)
Wasabi, Soy, Ginger

CRY ME A RIVER

Seafood Beancurd Soup
Double Boiled Chicken with Market Vegetable
Cream of Butternut Pumpkin
Chips and Crackers
Garlic Bread

RED HOT HEART CRUSHER

Selection of Assorted Indian Tandoori and Kebabs
Plain or Garlic Naan
Selection of Indian Curries
Masala and Plain Papadoms
Indian Rice of the Day with Condiments

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

BE MINE VALENTINE

Oven Baked Wagyu Beef

Baked Root Vegetables, Assorted Mustard, Red Wine Sauce

Confit of Atlantic Salmon

Pink Peppercorn, Citrus Zest, Sea Salt

ADAM AND EVE

Roasted Chicken and Roasted Duck

THE SILKEN CORD

Thick Vermicelli Noodles, Dried Beancurd, Fish Cake, Boiled Prawns

Razor Clam, Laksa Leaf, Sambal Chili

HOT AND SEXY

Crispy Butter Oatmeal Prawns

Braised Chicken with Black Fungus and Red Date

Wok-Fried Black Pepper Beef with Capsicum

Steamed Cod Fish Fillet with Superior Soya Sauce

Hong Kong Kailan with Egg White Gravy and Crispy Garlic

Fried Beancurd with Szechuan Sauce

Lamb Stew, Black Olive and Tomato Sauce

Braised Beef with Carrot and Potatoes

Roasted Long Island Duck, Orange Reduction Gravy

Grilled Snapper with Herbs Crush on Tomato Confit

Sweet Corn Polenta, Mascarpone and Parmesan

Baked Potatoes with Pommery Mustard and Herbs

Roasted Roots Vegetable Gratin

Butternut Squash with Caramelized Onions and Parsley

Market Vegetables with Roasted Almonds

Seafood Fried Noodles

Thai Olive Fried Rice

Steamed Jasmine Rice

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

ENDLESS LOVE

“Brilliant’s Rose” Pate Choux

Strawberry Shortcake

Yogurt Grapefruit Gateaux

Sakura Cherry Mousse

Namelaka Dulcey Apricot Sable Breton

Melt Chocolate Gateaux

Coconut Panna Cotta with Rosella Jello

Raspberry and Yuzu Marshmallow

Classic Red fruit with Lime Eclair

Assortment Red Fruit Macaroon

WARM DESSERT

Pistachio Griottines Cherry Strudel

Salt Caramel Chocolate Lava Tart

CHOCOLATE FOUNTAIN

Pink and Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Pretzel Cookies

FRESHLY SCOOPED GELATO

Homemade Ice Creams

WAFFLE

Freshly Baked Waffles and Topped with your Choice of
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

GARDEN OF FRUITS

Selection of Freshly Sliced Tropical and Seasonal Fruits

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax