



VALENTINE'S DAY DINNER PROMOTION

14 FEBRUARY 2019

GARDEN OF EDEN

Mesclun Mix, Arugula, Baby Spinach, Iceberg, Butter and Romaine Lettuce

Dressings and Emulsions

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

Condiments

Cherry Tomatoes, Cucumber, Fava Beans, Olives, Corn Kernel

Kidney Beans, Board Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

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

Almonds and Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

Flavoured Vinegars, Oils and Anti-Pesto

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

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado

LOVE AT FIRST SIGHT

Medley of Seafood Salad with Tomatoes and Honey Lemon Dressing

Thai Beef Salad with Onion, Coriander and Green Papaya

Smoked Duck with Lychee and Cucumber Salad

King Crab Gateaux with Avocado, Tobiko and Organic Cress

Tomatoes and Mozzarella, Pesto and Olive Oil

New Potatoes and Green Beans Salad with Herbs in Light Mayo

COLD CUTS SELECTION

Smoked Pork Ham, Mortadella with Pistachio, Chicken Ham, Beef Salami

Smoked Salmon, Snow Fish

GOURMET CHEESES

Finest Selection of Gourmet Farm House Cheeses

Accompanied with Jams, Assorted Crackers, Nuts and Dried Fruits

BREAD CREATIONS

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf

Salted and Unsalted Butter

LOVE ME TENDER

Sashimi

Salmon, Tuna, Hamachi

Sushi and Maki

Salmon, Tamago, Cuttlefish

California, Kani (Crab), Unagi (Eel) and Sansuko (Vegetable)

Wasabi, Shoyu, Ginger

OYSTER AND SEAFOOD

Oyster, Boston Lobster, Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Jonah Crab, Snow Crab

Accompanied By Cocktail Sauce, Yuzu Mayo, Thai Chili Dip, Szechuan Sauce, Wasabi Mayo

Lemons, Mignonette and Tabasco

SOUPS SELECTION

Seafood Bean Curd Soup

Double Boiled Chicken with Market Vegetable

Cream of Butternut Pumpkin

Chips and Crackers

Garlic Bread

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 MY VALENTINE

Oven-Baked Wagyu Beef
Baked Root Vegetables, Assorted Mustard, Red Wine Sauce
Confit of Atlantic Salmon
Pink Peppercorn, Citrus Zest, Sea Salt

THE SILKEN CORD

Thick Vermicelli Noodles, Dried Bean Curd, Fish Cake, Boiled Prawns
Razor Clam, Laksa Leaf, Sambal Chili

ADAM AND EVE

Roasted Chicken and Roasted Duck
Spiced Salt, Plum Sauce, Hoisin Sauce

WILD WILD WEST

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
Market Vegetables with Roasted Almonds
Sautéed French Beans with Olives and Onions
Shepherd's Pie
Baked Potatoes with Pommery Mustard and Herbs

THE ORIENTAL LOVE

Mix Seafood and Asparagus with XO Sauce
Wok-Fried Fish with Chinese Leek, Mushrooms and Black Fungus
Singapore Chili Crab, Fried Mantou
Sweet and Sour Pork, Capsicum and Cucumber
Stir-Fried Chicken with Honey Sauce and Sesame Seeds
Golden Mushrooms with Garden Vegetables
Seafood Fried Noodles
Thai Olive Fried Rice

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INDIAN HEART

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadum

Indian Rice of the Day with Condiments

CHICKEN SHAWARMA

Pita Bread, Mint Chutney, Yoghurt Raita, Hummus

ENDLESS LOVE

“Brilliant Rose” Pate Choux

Strawberry Shortcake

Yoghurt Grapefruit Gateaux

Sakura Cherry Mousse

Namelaka Dulcey Apricot Sablé Breton

Melt Chocolate Gateaux

Coconut Panna Cotta with Rosella Jello

Raspberry and Yuzu Marshmallow

Classic Red Fruit with Lime Éclair

Assortment Red Fruit Macaroon

WARM DESSERT

Pistachio Griottines Cherry Strudel

Salted Caramel Chocolate Lava Tart

CHOCOLATE FOUNTAIN

Dark Melted Valrhona Chocolate

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

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BAKED WAFFLE

Freshly Baked Waffle Served with Vanilla Cream Patisserie with Your Choice of
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

MELT CAFE ICE CREAM COUNTER

Homemade Ice Creams
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

TROPICAL FRUITS

Selection of Refreshing Sliced Fruits

108

Per Adult

Inclusive of Chilled Juices

128

Per Adult

Inclusive of one glass of "R" de Ruinart Champagane

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