



Valentine's Day Menu

Thursday, 14th February 2019

3 COURSE SET MENU

SGD 118.00++ *per Couple*

SGD 150.00++ *per Couple, inclusive of beverage pairing*

ANTIPASTI

Caprese - vine-ripened tomatoes, buffalo mozzarella, basil, Tuscan olive oil

Roasted Asparagus – Parma ham, poached cage free egg, truffle pecorino

Baked clams oreganata – little neck clams, bacon, garlic, parmesan, bread crumbs, lemon

Val D'oca Valdobbiadene Prosecco Superiore "Millesimato" Veneto D.O.C.G, Italia

CHOICE OF MAIN COURSE

Pan roasted sea bream fillet, artichoke bottoms, kalamata olives, basil, bagna cauda

Gabbiano Promessa, Pinot Grigio, Italia

Porcini rubbed beef tenderloin, string beans, almonds, creamy polenta, caramelized shallot jus

Barbera d'Alba G.D. Vajra D.O.C, Italia

Winter truffle risotto, carnaroli rice, butter, parmesan

Antinori, Villa Antinori, Bianco, Blend, I.G.T., Italia

DOLCE

Dessert extravaganza

Pio Cesare Moscato d'Asti D.O.C.G., Alba, Italy