








LOVE AT FIRST SEAR

Set Dinner | 13–15 February 2026
296 per couple with 2 glasses of bubbly



HIS SNACK

   Gently Poached Sakoshi Bay Oyster
Dashi, Chitose Tomato, Smoked Queen Olives,
Pickled Celery

HER SNACK

  Artisan Burrata from Puglia
Strawberry Gazpacho, Aged Balsamic,
Thai Basil

STARTER

  Crudo of Hokkaido Scallop
Golden Passionfruit Ponzu, Yuzu Kosho, Perilla & Kochia Pearls

SOUP



   Sunchoke Velouté
Compressed Leek, Piedmont Hazelnut, Autumn Truffle

MAIN

   Hay-Smoked Greater Pinnacle Chateaubriand & Butter-Poached Maine Lobster
Mushroom Fricassée, Beef-Fat-Roasted Yukon Gold Potatoes

Selection of Sauces & Mustards

DESSERT

  'Love Is In The Air'
Selection of Sweets & Treats

THREE-GLASS WINE FLIGHT

+40 (100ml per glass)

Robert Mondavi
Chardonnay 2022
California, U.S.A.

Robert Mondavi
Private Selection Pinot Noir 2022
California, U.S.A.

Mitolo 'Jester'
Shiraz 2022, McLaren Vale
Australia

BY THE GLASS – 18 (150ml)

 Alcohol  Gluten  Nuts  Dairy  Shellfish  Seafood

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST