

VALENTINE'S DAY

PENTHOUSE BAR + GRILL

4200++ PER PERSON

AMUSE BOUCHE

GILLARDEAU SPECIALE No.2 OYSTER
Bollinger Special Cuvée Brut, France, NV

STARTERS

POTATO MILLE-FEUILLE
beef tartare | Siberian sturgeon caviar
or
HOKKAIDO SCALLOP
celeriac purée | apple | cucumber & dill

SOUP

LOBSTER CHOWDER
Canadian lobster | charred corn | crustacean oil
or
FRENCH ONION SOUP
18 months Comté | veal stock

MAINS

TOURNEDOS ROSSINI
Black Onyx tenderloin | foie gras | sauce Périgueux
or
LOBSTER
Canadian lobster tail | ikura beurre blanc | asparagus
served with
PENTHOUSE SALAD
mixed green | avocado | snow pea | radish | pomegranate

DESSERT

WHITE CHOCOLATE PANNA COTTA
white chocolate | strawberry compote | strawberry sorbet

Set menu is inclusive of tea or coffee.
Items are subject to change according to seasonality and availability of the ingredients.
If you have a food allergy or intolerance, our entire team will be delighted to assist you with recommendations.

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