

VALENTINE'S DAY MENU

Appetizer

Flamed Obsibblue shrimp, textured avocado, mango-passion fruit coulis

Starter

Citrus marinated Salmon / Beetroot variations / Kalamansi Gel

-or-

Home-made semi-cooked foie gras / Raw marinated gambero rosso / Mango-passion

Main Course

Roast guinoa fowl supreme / Black truffle dauphine potato / Reduced jus with foie gras

-or-

Seared scallops on the plancha / Celery risotto / Lapsang Souchong smocked tea foam / Caviar powder

Dessert

Creamy honey heart and crispy buckwheat / Apples confit with sweet cider / Translucent with ginger / Crumble with pollen

-or-

In the spirit of a cottage cheese tart / Mousse flavored with Madagascar vanilla / Rose-hibiscus gel / Crispy coconut

Drinks

½ bottle of Champagne Rosé per person, or other drinks with or without alcohol
