



Valentine's Day 2019  
Set Menu

Salad of roasted beet root and organic baby arugula  
citrus dressing, orange segments, sunflower kernels,  
shaved Pecorino-Romano



Roasted carrot soup  
Italian parsley oil, homemade smoked pepper sauce



*Salmon Two Ways*  
Salmon confit with black olive tapenade & salmon tartare  
roasted bell pepper puree, edamame beans  
micro tatsoi and red amaranth



Calamansi sorbet



Grilled US Certified Angus Beef strip loin steak  
parsley-garlic buttered noodles, shitake mushroom mousse,  
dashi-simmered shimeji mushroom sprouts  
green bean puree and port wine jus



Lime-vanilla frozen yoghurt with strawberry "gazpacho"  
rum-soaked fruits, almond tuile, balsamic reduction

*2295 per person*