

4-COURSE VALENTINE'S DAY SET MENU (\$248++ PER COUPLE)

Welcome Drink

Cupid's Arrow

Hendrick's Lunar Gin, Orange Liqueur, Juniper Berries

Appetiser

Pan-seared Sesame Scallop

Hokkaido Scallops, Egg Tofu, Cointreau Orange Sauce

Soup

Country-style Bean & Ham

White Beans, Prosciutto di Parma, Root Vegetables

Choice Of Main

Grilled Australian Lamb Rack

Shiraz, Wolfberry and Cilantro Reduction

Or

Pan-seared Norwegian Salmon

Wild Rice, Vine Tomatoes, Citrus Dressing and 62° Egg

Dessert

Jar of Love + Häagen-Dazs Stick Bar Ice-cream
Freshly Brewed Coffee or Tea



Sommelier's Wine Pairing

\$15 for 2 Glasses

Marrenon Les Grains Chardonnay Rhone, France, 2018

Marrenon Les Grains Merlot Rhone, France, 2018

Champagne Popping

\$99 per bottle (UP: \$119)

Laurent Perrier La Cuvee France, NV

Mixologist Cocktail Pairing

\$22 for 2 Glasses (UP: \$28)

Hendrick's Lunar & Tonic Hendrick's Lunar Gin, Tonic Water

Starry Sky Old Fashioned

Hendrick's Lunar Gin, Orange Bitters, Angostura Bitters

Moonlight Buck

Hendrick's Lunar Gin, Lemon Juice, Ginger Ale

Limited Edition: Cabinet of Curiosities Collection

\$168 per bottle

Hendrick's Lunar Gin

Complimentary Exclusive: Faber Licence Members

Members will be entitled to a glass of Hendrick's Lunar Cocktail (worth \$15) with every purchase of the Valentine's Day Set Menu.











Welcome Drink

Cupid's Arrow

Hendrick's Lunar Gin, Orange Liqueur, Juniper Berries

Appetiser

Green Wild Asparagus

Caramelised Okra, Honey Mustard Dressing

Soup

Truffle Mushroom

Wild Mushroom Cappuccino, Truffle Emulsion

Main

Mille-feuille Medley of Vegetables

Mediterranean Vegetables, Lyonnaise Potato, Butternut Sauce, Pumpkin Seeds

Dessert

Jar of Love + Häagen-Dazs Stick Bar Ice Cream

Freshly Brewed Coffee or Tea





Chinese New Year Been Promotion



Tiger Beer
Tower 3L
\$60 (U.P \$72)





*T&Cs apply. Not valid with any other promotions, discounts & privileges.

All prices are subjected to 10% service charge and prevailing government taxes.



Limited Menu

<u>SOUPS</u>		: MAINS	
Soup Of The Day	\$8	Herb-roasted Half Chicken Roasted Half Chicken, Mashed Potatoes, Salad Leaves, Chicken Jus	\$24
SALADS & SIDES		Dincomple glored Bork Dibe	¢99
Wild Mushroom Salad Assorted Mushroom, Salad Leaves,	\$15	Pineapple-glazed Pork Ribs Pork Ribs (200g), Pineapple Jus	\$32
Cherry Tomatoes, Balsamic Vinaigrette		Fisherman's Stew	\$36
Tiger Prawns Salad Sautéed Sea Prawns, Salad Leaves,	\$20	 Half Lobster, Clams, Scallops, Squids, Prawns, Tomato Lobster Bisque, Garlic Bread (3 PCS). 	
Cherry Tomatoes, Garlic, Olive oil		Rack of Lamb	\$42
Caesar Salad Romaine Lettuce, Bacon Steak, Quail Eggs,	\$20	 Char-grilled Lamb Rack, Seasonal Vegetables, Steak Fries, Prune Sauce 	
Croutons, Caesar Dressing		: US Angus Ribeye Steak	\$48
Chilli Crab Potato Skin (3 PCS) Singapore Chilli Crab Gravy,	\$18	Pan-seared Ribeye Steak, Mashed Potatoes, Seasonal Vegetables, Pork Wine Jus	
Deep Fried Potato Skin		: : Pan-seared Barramundi	\$33
Crispy Chicken Mid Wings (8 PCS) Chicken Mid Wings, Chilli Dipping Sauce	\$16	 Pan-seared Barramundi, Seasonal Vegetables, Roasted Potatoes, Mushroom Cream Sauce 	
		Wild Mushroom Aglio Olio	\$19
DESSERTS		Wild Mushroom, Spinach, Cherry Tomato,	ΨΙΟ
Jar of Love	\$16	: Spaghetti :	
Chocolate Ice-cream, Vanilla Cream, Salted Milk Chocolate Cream, Meringue, Wafer, Fresh Berries	ΨΙΟ	Mushroom Ragout Smoked Duck Smoked Duck, Assorted Mushrooms,	\$24
meringae, Harei, Freen Berries		Spinach, Cream Sauce, Spaghetti	
Jar of Joy	\$16		
Pastry Tart, Coconut Ice-cream, Pandan Biscuit, Gula Melaka Glaze		: <u>Kids' menu</u>	
Tandan Discuit, dala melaka diaze		: Chicken Nuggets (8 PCS) : With Cheese Sauce	\$12
Flowerpot Surprise	\$20	With oncese sauce	
Chocolate Shell, Ivory Lemon Cream, Summer Berries, Coco Cookie Cremble		Spaghetti Bolognese Minced Beef, Tomato Sauce, Parmesan Cheese	\$15
	2	Fish & Chips	\$15





Cocktails

Botanic Zest \$15

Roku Gin, Honey, Fresh Young Ginger, Juniper Berry, Tonic Chaser

Lychee Bubbles
Prosecco, Midori,

Lychee Liquor

\$14

Botanic \$12 Watermelon Boost

Bombay Sapphire Gin, Triple Sec, Watermelon Juice

Other Cocktails

Singapore Sling (Original/ Lychee/ Yuzu)	Glass Jug	\$16 \$50
Frozen Margarita	Glass	\$14
Classic Mojito (Mango/ Lychee/ Watermelon/ Strawberry)	Jug Glass Jug	\$50 \$14 \$50
Frozen /Shaken Daiquiri (Mango/ Lychee/ Watermelon)	Glass Jug	\$14 \$50
Red / White Sangria	Glass Jug	\$15 \$50
Willow Iced Tea	Glass Jug	\$15 \$50
Mint Chocolate Mojito	Glass Jug	\$15 \$50
Martini (Mango/ Lychee/ Watermelon)		\$15

\$19

Kir Royale

Botanic Pineapple Boost \$12

Malibu Rum, Triple Sec, Pineapple Juice

Honey & Spice \$15
Pernod, Triple Sec, Star Anise,
Honey, Fresh Lime



Wines & Spirits

	<u>Champagne</u>		
1	C1 Henri Abele Brut,	Glass	\$20
	France, NV	Bottle	\$99
0	Sparkling S2 Casillero del Diablo Devil's Brut, Chile, NV	Glass Bottle	\$13 \$78
b	S3 Cava Perelada Brut Reserva,	Glass	\$13
	Penedes, Spain, NV	Bottle	\$78
	Housepour White W1 Cantina Ripa Arenile Abruzzo Pecorino, Abruzzo, Italy, 2018	Glass Bottle	\$13 \$70
	W2 Canepa Classico, Chardonnay,	Glass	\$13
	Valle Central, Chile, 2018	Bottle	\$70
d	W3 Torres Verdeo, Verdejo,	Glass	\$13
	Catalonia, Spain, 2018	Bottle	\$74
h	W4 Sottano Chardonnay,	Glass	\$13
	Mendoza, Argentina, 2018	Bottle	\$74
,	W5 Flame Tree Embers Sauvignon Blanc,	Glass	\$13
	Margaret River, Australia, 2017	Bottle	\$72
ļ	W6 Marrenon Chardonnay Les Grains,	Glass	\$13
	Rhone, South France, 2018	Bottle	\$74
į	RS1 Casillero Del Diablo Rose,	Glass	\$13
	Chile, 2017	Bottle	\$72
9	RS2 Pierrick Harang Cinsault, Rose,	Glass	\$13
	Languedoc, France, NV	Bottle	\$78
	M1 Vallebelbo Fior Di Vigna, Moscato,	Glass	\$13
	DOCG, Piedmont, Italy, NV	Bottle	\$72
	Premium Housepour White		
	W7 Clarendelle Blanc by Haut Brion,	Glass	\$16
	Bordeaux, France (WS 88 points), 2017	Bottle	\$96
	W8 Cloudy Bay, Sauvignon Blanc,	Glass	\$18
	New Zealand	Bottle	\$98
	W9 Andrew Peace Winemakers Choice Chardonnay,	Glass	\$16
	Barossa Valley, Australia, 2017	Bottle	\$96

