



# Take Love to the Next Level

14 Feb 2022



## 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*

#### **DIY Häagen-Dazs Ice-Cream Cake**

Freshly Brewed Coffee or Tea





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## *Sommelier's Wine Pairing*

**\$15 for 2 Glasses**

Marrenon Les Grains Chardonnay  
Rhône, France, 2018

&

Marrenon Les Grains Merlot  
Rhône, France, 2018

## *Champagne Popping*

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

Laurent Perrier La Cuvée  
France, NV

## *Mixologist Cocktail Pairing*

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

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

or

Starry Sky Old Fashioned  
Hendrick's Lunar Gin, Orange Bitters, Angostura Bitters

or

Moonlight Buck  
Hendrick's Lunar Gin, Lemon Juice, Ginger Ale

Free Valentine's Day Flower for 1st purchase of Mixologist Cocktail Pairing

## *Limited Edition: Cabinet of Curiosities Collection*

**\$168 per bottle**

Hendrick's Lunar Gin

Free Valentine's Day Flower for 1st purchase of Hendrick's bottle promotion

## *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.



All prices are subject to 10% service charge and prevailing government taxes. Items in the menu may be subject to changes depending on availability.





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

### *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,  
Lyonnais Potato, Butternut Sauce, Pumpkin Seeds

### *Dessert*

#### **DIY Häagen-Dazs Ice-Cream Cake**

**Freshly Brewed Coffee or Tea**

