

Mon Amour

4-COURSE SET DINNER MENU

Citrus-cured Petuna Ocean Trout Smoked Ricotta, Sucrine, Mustard Seed

Jerusalem Artichoke Velouté

TUESDAY, 14 FEBRUARY 2023 First Seating: 6.00 p.m. to 8.00 p.m. Second Seating: 8.30 p.m. to 10.30 p.m. 168 per person

Add 188 for a bottle of Veuve Clicquot Rosé Add 188 for a bouquet of a dozen red roses Also available from 11 to 13 February with a three-day

advance booking required.

Prepayments are required for reservations.

Pan-seared Turbot & Scampi Purple Potato Purée, Seasonal Vegetables, Oscietra Caviar

## OR

Black Angus Beef Tenderloin & Pan-seared Foie Gras Parsnip Purée, Port Wine Reduction

Raspberry Lychee Lychee Pearl, Blood Orange Gel, Rose Chiffon, Yuzu Sorbet

Petits Fours

The Fullerton Blend Coffee and Premium TWG Tea

PRICES ARE IN SINGAPORE DOLLARS, SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXY MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.