



**MOMENTUS**  
HOTEL  
ALEXANDRA | SINGAPORE

## **Valentine's Menu 2025**

### **5 Course Tasting Menu**

14<sup>th</sup> Feb 2025

\$288++ per couple with wine pairing

Artisan Bread | Shio Kombu Butter



**Cold Angel Hair**

Bara Uni | Bottarga | Sakura Ebi

*Astoria Prosecco / Rose*



**Burnt Miso Cod**

Poached Baby Turnips | Confit Vine Tomato | Yuzu Foam

*De Bortoli Family Selection Sauvignon Blanc*



**Slow Braised Kurobuta Pork Cheek**

Truffle Pommies | Glazed Carrot | Morel Sauce

*De Bortoli Family Selection Cabernet Sauvignon*



**Cleanser**

Yuzu Sorbet



**Japanese A4 Wagyu Striploin**

Butternut Puree | Asparagus | Port Wine Sauce

*Bodega Norton Coleccion 1895 Malbec*



**Marble Chocolate Terrine**

Trio Nuts Crostini | Pavlova | Berries Compote

*Coffee | Tea*



**MOMENTUS**  
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## **Valentine's Menu 2025**

### **5 Course Tasting Menu**

14<sup>th</sup> Feb 2025

\$228++ per couple

Artisan Bread | Shio Kombu Butter



Cold Angel Hair

Bara Uni | Bottarga | Sakura Ebi



Burnt Miso Cod

Poached Baby Turnips | Confit Vine Tomato | Yuzu Foam



Slow Braised Kurobuta Pork Cheek

Truffle Pommies | Glazed Carrot | Morel Sauce



Cleanser

Yuzu Sorbet



Japanese A4 Wagyu Striploin

Butternut Puree | Asparagus | Port Wine Sauce



Marble Chocolate Terrine

Trio Nuts Crostini | Pavlova | Berries Compote