



VALENTINE'S DAY

MENU

AMUSE BOUCHE

rock oyster, bloody mary jelly, basil
foie gras, macadamia, cherry, brioche

FIRST COURSE

tuna carpaccio niçoise

SECOND COURSE

slipper lobster, confit chicken, zucchini, aniseed

MAIN

(please choose one)



john dory, peas, almond, grape vinaigrette
black angus beef fillet, confit eschalot, heirloom carrot

DESSERT PLATTER

(to share)

dark chocolate mousse, cherry, milk foam
vanilla panna cotta, rhubarb, meringue
mango & passionfruit cheesecake, vanilla anglaise
almond ganache, green tea soil, calamansi sorbet

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BAR AND DINING

  360baranddining