



VALENTINE'S DAY

— VEGETARIAN MENU —

AMUSE-BOUCHE

bloody mary jelly, basil
smoked ricotta, beetroot, hazelnut

FIRST COURSE

torched fig, burrata, cab sav vinegar, summer salad

SECOND COURSE

vine-ripened tomato, zucchini flower, black olive

MAIN



chickpea panisse, dutch carrot,
goat's curd, tarragon oil

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

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