

Romantic Chronicles

Dinner

Take a seat on a *mysterious* gourmet journey
where your senses will play to reveal all the *flavors*.
Clues are to be found by sharing sparkling looks
of surprise and delight. Let the *intrigue* begin...



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Valentine's Dinner

SATURDAY 14th February 2026

From 6pm to 10pm

\$828 per person

Wine Pairing Experience \$398 per person

Amuse Bouche

GILLARDEAU OYSTER

Caviar, comté cheese, champagne butter sauce

Baked Gillardeau oysters showcasing the rich flavours of the ocean—baked to perfection, crowned with champagne butter sauce and finished with exquisite caviar.

Starter

KINGFISH AND SCALLOP CEVICHE

Hamachi, Hokkaido scallop, fig carpaccio

A base of fresh fig pulp adds a subtle sweetness to layers of Hamachi and Hokkaido scallops.

Served with a rhubarb dressing and crispy sweet potato chips.

Glass of Champagne Collection 246 Louis Roederer

Soup

LOBSTER BISQUE

Boston lobster, fish maw, dill crème fraîche

Bouillabaisse-style base, specially infused with fish maw for an elevated texture and mouthfeel.

Sorbet

RASPBERRY & PORT WINE

Homemade raspberry sorbet, port wine jelly

A refreshing homemade raspberry sorbet to brighten the palate, paired with a luscious port wine jelly.

Hong Kong Gin TWO MOONS five flower tea

First Main

GROUPER FISH

Butter-poached grouper, Japanese Hojicha sauce

Slow-cooked in butter to achieve a tender, delicate texture, complemented by a smooth homemade Japanese Hojicha cream sauce.

Pouilly Fume Domaine Laporte, Sauvignon blanc

Second Main

M8 WAGYU

Australian M8 tenderloin, ox cheek, morel red wine

Premium Australian WESTHOLME M8 Wagyu beef served with slow-cooked ox cheek in a rich red wine sauce.

Louis Latour Les Pierres Dorees Pinot Noir

Dessert

CHOCOLATE TRUFFLE MOUSSE TART

Fresh French black truffle, hazelnut, strawberry ice cream

Chocolate mousse tart infused with the earthy aroma of black truffle, topped with freshly shaved French black truffle scales.