



MOTHER'S DAY

4-COURSE DINNER

\$58++/PAX

AMUSE BOUCHE

Cacao-crusted seared tuna on
buttery flaky pastry

APPETIZER

Carrot Veloute

rich broth of carrot reduction with hint of
kumquat, grilled aubergine, pickled radish

Smoked Duck & Chicken Mousse

chicken abattis enrobed in a sauvignon blanc
veil with mizuna salad & apricot terrine atop
cold smoked duck

MAINS

(Choice of one)

Filet Mignon + \$8

dark cherry jus de volaille, potato dauphinoise,
garlic cream

Salmon Bouillabaisse

dark cocoa-crusted salmon in roma tomato
stew with horseradish crabcake & espelette
peppers

Truffle Chicken

chicken mousseline with celeriac & rutabaga
ragout, served with thyme soubise

Soft Shell Crab Risotto

spicy harissa arborio risotto, served with grilled
zucchini, beetroot & chilli-infused oil

Carbonara Pasta

gammon & herb with celeriac butter & crystal
tuile

DESSERT

(Choice of one)

Chocolate Blossom

cotton candy blossom perched upon a bed of
decadent chocolate & brownie soil,
accompanied by *awfully* **chocolate** Hei ice cream

Tropical Summer

tropical fruits enrobed in soft white chocolate
ganache, crowned with coconut meringue
cookies & ice cream with a hint of thyme



prices stated are subjected to prebaking service charge & taxes



MOTHER'S DAY

HOUSE WINES TO PAIR

+\$10 a glass

Pete's Pure Sauvignon Blanc
Pemberton, Western Australia

Pasqua Pinot Grigio
Veneto, Italy

*Azueira Pateo Das Cantigas
Branco Chardonnay*
Lisboa, Portugal

Pete's Pure Shiraz
New South Wales, Australia

Famiglia Grillo Merlot
Tuscany, Italy

SPIKED

+\$10 a glass

Baileys & Chocolate

70% Dark Martini

Chocolate Espresso Martini

SPECIALTY COOLERS

+\$5 a glass

Cassis & Ginger Spritz

Pample Mousse Lemonade

Honey Lime Iced Tea

Apple Earl Grey

Raspberry, Orange & Thyme

Vanilla, Mint & Caramelised Lemon



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