

Evening of Love

DINING ON THE ROCKS
VALENTINE'S DINNER

AMUSE

Pan-Seared Scallops

LIGHT APPETISER

Burrata & Carabineros Carpaccio
Cherry Tomatoes

CHILLED SEAFOOD PLATTER

Gillardeau Oyster No. 2 | Blue Crab | Prawns

MAIN

Grilled Wagyu Beef Rossini | Seared Foie Gras
Périgord Truffle Jus

OR

White Halibut | Sunchoke Purée
Herb Cream Essence

DESSERT

Raspberry Mousse Cake | Rosé Foam | Crumble

CHEESE PLATTER

Selected Cheeses | Caramelised Walnuts
Olives | Ciabatta | Chutney

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KR Chocolate Rock

FIVE-COURSE
SET MENU

