

Valentine's Day Set Dinner

14 to 17 February 2019

Amuse Bouche

Sashimi Moriawase
Norwegian Salmon, Yellowfin Tuna, Hamachi

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Oysters Fin de Claire

basil watermelon compressed vinaigrette

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Black Angus Beef Medallion

seared Foie Gras, slow cooked fingerling potatoes
sautéed mushrooms & Spanish Jamón ibérico
Rossini sauce

or

Pan Roasted Barramundi Fillet

truffle mashed, smoked bacon w. broccolini
red wine butter sauce

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Valrhona Triple Chocolate Mousse

almond biscotti, berries compote

Coffee or Tea

\$118++ per couple

Terms & Conditions:

- Reservation has to be made 2 days in advance
 - Walk-in subject to availability
- Price indicated is not inclusive of prevailing government taxes and service charge

For more information and reservation, kindly contact us at:

Tel: +65 6933 9878

Email: Dining.Singapore@capribyfraser.com