

Polo Lounge

VALENTINE'S DAY DINNER

Amuse

KUMAMOTO OYSTERS

Sea Urchin, Calamansi

Appetizer

WARM PORCINI SALAD

Biodynamic Lettuces, Fingerling Potatoes, Poppy Seed Vinaigrette

BLACK TRUFFLE CAVATELLI

Purple Brussels Sprouts, Honeynut Squash, Castellosso Cheese

ALL OF THE TUNA

Grilled Toro, Loin Crudo, Minced Collar

PAN-FRIED SKATE CHEEKS

Dusted in Japanese Curry, Potato Purée, Capers, Parsley

000 CAVIAR PRESENTATION

'CHRISTOFLE' (250G)

Traditional Garnishes

\$1,200 Supplement

Entrée

BINCHOTAN-GRILLED ARROWHEAD CABBAGE

Romanesco, Red Cabbage Sauce Royale

JAPANESE A5 WAGYU STRIPLOIN

Grilled Candy Onion, Potato Purée, Watercress, Yellow Aji Mayo

ROASTED BLACK SEA BASS

Confit Endive, Lemon, Pine Nuts

JUMBO MAINE LOBSTER TO SHARE

Butter-Poached Tail, Tandoori-Spiced Claw, Dumpling Mac 'n' Cheese

Dessert

VACHERIN

Rose Sorbet, Earl Grey Meringue, Roasted Strawberries

CHOCOLATE BUDINO

Bourbon Caramel Sauce, Toasted Praline, Banana Espuma

BLACK CHERRY SOUFFLÉ

Port, Vanilla Chantilly

\$175 per person

*Price excludes tax and service charge. 19% service charge will be added to parties of six or more.
Consuming meat, seafood, shellfish and eggs served raw or undercooked may increase risk of food-borne illness. If you
suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.*