

# 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.*