

# **Amour Dinner Night**

## **14 February 2025**

### **Appetizer**

#### **Ruby Carpaccio**

Marinated Hokkaido scallops, smoked caviar, beets  
Celery root, baby cress

#### **Sommelier's Recommendation:**

*Chandon Brut, Australia*

*Riesling, Halbtroken, Vereinigte Hospitien, Mosel, Germany*

### **Soup**

#### **Jerusalem Artichoke Veloute**

Black truffle, chestnut

### **Sherbet**

#### **Strawberry Vodka**

### **Main Course**

#### **Land and Sea Duet**

Grilled Beef fillet, bearnaise crust, lobster tail, crushed potatoes  
Cognac lobster sauce, pink pepper corn

#### **Sommelier's Recommendation:**

*Domaine Boudau Clot del Pila, Côtes du Roussillon, France*

### **Dessert**

#### **The Sweet Heart**

Macerated strawberry, rose cream with yoghurt sorbet

#### **Petit Fours**

**Freshly brewed coffee or fine tea**

**\$498.00**

**With sommelier's recommendation pairing**

**\$596.00**