

# Valentine's Day

## SPECIAL MENU

14.02.2025



### AMUSE-BOUCHE

Chef's Selection of the Night  
Basket of Bread and Fresh Truffle Butter

### STARTER

Burrata Cheese

### APPETISER

Boston Lobster and Alaska King Crab

### SOUP

Chicken Consommé with Lobster Ravioli

### MAIN COURSE

Pan-seared Chilean Seabass  
*Tomberry, Potato Croquettes, Baby Gem, Lemon-nutty Beurre Blanc*  
OR

Slow Roasted Australian Baby Lamb Rack  
*Miso Aubergine, Secret Spices, Garden Green Salad, Lamb Jus*  
OR

48 Hours Braised US Prime Short Rib  
*Miso Aubergine, Lotus Chips, Asian Slaw, Tangy Sauce*

### DESSERT

Mango Savarin  
Selection of Nespresso Coffee or Gryphon Tea  
Petit Four by World-renowned Pastry Chef Janice Wong  
A Complimentary Glass of Premium Champagne

165 Sky Dining

BY SINGAPORE FLYER