

Camille

*Valentine's Day*  
**5-COURSE**  
*dinner menu*

AVAILABLE 13 TO 16 FEBRUARY | \$248++ PER PAX (MIN. 2 PAX)  
INCLUSIVE OF COMPLIMENTARY DEMI BOTTLE

**Camille Bread Service**

*Served with Kombu Parker Roll and Daily Selection of Two Flavoured Butters  
First Loaf Is Complimentary | Additional Loafs Supplementary \$7++ Each*

———— 1ST COURSE ————

**Duo of Hyogo Oysters**

*Fresh Oyster with Shiso Granite | Warm Oyster with Horseradish Royale | Burnt Leek Dashi*

———— 2ND COURSE ————

**Mosaic**

*Sustainable Pineapple Enzyme Fed Chicken Breast from Aquina Farm  
Foie Gras | Smoked Eel | Herbs | Black Garlic Emulsion*

———— 3RD COURSE ————

**Hokkaido Sweet Corn Soup**

*Charred White Corn | Yanagi Matsutake | Chive Oil*

———— 4TH COURSE ————

(Selection of Main Course)

**White Miso Glazed Black Cod**

*Brandade Croquette | Scallop Emulsion | Shiso Oil*

OR

**'Vintage' Grass Fed Wagyu Striploin MBS 2-3**

*Salt Baked Celeriac with Balsamic Teriyaki | Confit Banana Shallot | Yuzu Kosho*

———— 5TH COURSE ————

**Deconstructed 'Black Forest'**

*Valrhona 70% Guanaja Chocolate Mousse | Frozen Chocolate Clouds  
Edible Chocolate Soil | Cherry Granola | Glazed Cherries | Red Cherry Sorbet  
Red Cherry Coulis | Mushroom Meringue*

*Subject to availability.*

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge and prevailing government taxes.*