1-FLOWERHILL Camille

VALENTINE'S DAY

Twilight Glow

A Romantic Evening Dinner Experience

13-15 FEBRUARY 2026 | 5:30PM OR 8:30PM
5-COURSE DINNER | $138++

*Upgrade with a Bottle of Champagne, Ruinart | $158++

CAMILLE 5-COURSE DINNER

Camille Bread Service

Kombu Parker Roll Served with 2 Flavoured Butters

1ST COURSE

Terroir Terrine

Seasonal Vegetables | Tomato Aspic | Shiso Pistou

2ND COURSE

Crab Croquette

Japanese Snow Crab | Crab Miso Gribbiche | Cabbage Salad | Ikura

3RD COURSE

Porcini Potato Soup

Potato Nest | Onsen Egg | Chive Oil

MAINS

Poulet en Croute

Burnt leek puree | Grilled Asparagus | Ginger & Soy Tare | Chive Oil

OR

Oven Baked Miso Cod

Mirepoix Fricasse | Asari Dashi Veloute | Dill Oil

OR

Robbin Island Wagyu Flatiron (MBS 8-9) (120g)

Celeriac Pave | Brown Butter Cauliflower Puree | Micro Salad | Yuzu Kosho

DESSERT

Ispahan Tart

Lychee Sorbet | Rose White Chocolate Mousse | Raspberry Curd