vivid
valentine

Roses are colorful, Every colour is beautiful

★

FOUR COURSE
DINNER

—

TOPKnot

BY HOTEL ONCE

SEA BASS TOM YUM MACARON

Savory Macaron, Thai Style Sea Bass Spicy Tom Yum Creamy Soup turned into Pâté Filling

⭐

STARTER

ENDLESS VALENTINE TUNA SAKU CEVICHE

Raw Yellowfin Tuna cured in Fresh Yuzu Juices, Pineapple Juice, Lychee Syrup and Rose Syrup with Baby Leaf Salad Ikura and Lumpfish Caviar Topped

⭐

SOUP & PASTA

TRUFFLE CREAM SOUP FARFALLE AGLIO E OLIO

Creamy Mushroom Soup with French Butter Sautéed Wild Mushroom and Truffle Paste served with Bow Tie Pasta, Farfalle Toasted Garlic Olive Oil, Parmigiano Reggiano Cheese

or

SMOKED BACON CONSOMMÉ FARFALLE AGLIO E OLIO

Clear Soup with a Punch of beloved Smoked Bacon flavour, Served with Bow Tie Pasta, Farfalle Toasted Garlic Olive Oil, Parmigiano Reggiano Cheese

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MAIN DISH SELECTIONS

FILET MIGNON
GRAIN FED

Australian Grain Fed Beef Tenderloin (140g.)
Served with Red Wine Jus, Creamy Mashed Potato,
Medium-Rare Cooked is our Recommendation

or

SCALLOPS
APPLE BASIL FOAM

Pan-Seared Hokkaido Scallops served with Smooth Carrot
Cream Sauce, topped with Airy Texture of Sour Apple-Basil
Foam to give an Extra Freshness

or

CHICKEN ROULADE
COCONUT MILK MARINATED

Coconut Milk Marinated Benja Organic Chicken Thigh
Served with Carrot Cream Sauce, Japanese Rice-
White Miso Risotto, Creamy Mashed Potato,
Apple Compote Curry Hint

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HOW SWEET YOU ARE

PARISIAN
CARAMEL DELIGHT

*Offering a pleasant mix of textures, Crumble Base, topped with
Creamy Caramel and Light Cream Caramel Flavour
The surprise is its tender Salted Butter Caramel heart*

or

RED BERRIES
CHEESECAKE

*The Famous flavours of a New-York Style Dessert. The Light,
Creamy Cheesecake layer has a hint of Citrus, pairs Perfectly
with Sweet-Sour profile of Red Berries Jam topped*

or

CHOCOLATE
TRUFFON CAKE

*The Combination of the Chocolate Ganache, Chocolate Mousse
and the Surprise Meringue Center offers a subtle play
on Textures as Tasty as it is Elegant*

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