

ALCHEMY
Restaurant & Lounge

PRE VALENTINE'S DINNER

13TH FEB. 2016



CHILLED OYSTER W/ SMOKED SALMON
& CRYSTAL BLUE PRAWNS
DUCK FOIE GRAS TERRINE
W/ FIGS COMPOTE & CANDIED ORANGE
CRISPY POLENTA W/ IBERIAN HAM & FARMED CAVIAR

MUSHROOM DEMI-TASSE
W/ CONFIT CHICKEN & TRUFFLE CREAM

SEARED PERCH W/ CITRUS CALAMARI,
ASPARAGUS, SALSIFY, TOMATO CONCASSE
& CHIVE VERMOUTH BUTTER

OR

CHAR-GRILLED BLACK ANGUS BEEF & BRAISED
SHORT RIB W/ BABY CARROT, CREAMED ARTICHOKE
& CABERNET REDUCTION

VANILLA PANNA COTTA, SHREDDED COCONUT
W/ VALHRONA CHOCOLATE DELICE & CHERRY SWIRL

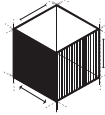
COFFEE OR TEA

\$ 1,288

FOR 2 PERSONS

INCLUDING 2 GLASSES OF CHAMPAGNE

10% SERVICE CHARGE



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VALENTINE'S DINNER

14TH FEB. 2016



SHARING A MOMENT...

PINKY TARBOURIECH OYSTER ON ICE
SEA SCALLOP CARPACCIO W/ IBERIAN HAM & SMOKED SALMON
KING CRAB W/ AVOCADO & CAVIAR
SEARED DUCK FOIE GRAS CROSTINI W/ BLACK TRUFFLE

SWEET SENSATION...

LOBSTER DEMI-TASSE SCENTED W / CROUTONS,
SARFFRON & TARRAGON CREAM

SOMETHING TO THINK ABOUT...

SEARED BRITTANY SEA BASS W/ LANGOUSTINE RAVIOLI,
ROASTED VINE TOMATO & SWEET CORN EMULSION

OR

CHAR- GRILLED CHALLANDAIS DUCK BREAST W/ BRAISED CELERIAC,
VANILLA KUMQUAT & CORIANDER MADEIRA REDUCTION

BE MY VALENTINE...

WILD STRAWBERRY & ROSE WATER PANNA COTTA
CRISPY MERINGUE W/ PASSION CREAM
VALHRONA GRAND CRU CHOCOLATE DACQUOISE

COFFEE OR TEA

\$1,888

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