

FREMANTLE
* SEAFOOD MARKET *

Valentine's 4-COURSE - \$188⁺⁺ FOR 2 Day

APPETISER

COCKTAIL PAIRING: CLASSIC MOJITO

TRIO FISH POKÉ SALAD

cubed salmon, tuna and hamachi sashimi with roasted goma dressing and ebiko served with mixed salad tossed with yuzu ponzu dressing, guacamole, cucumber, cherry tomato and pickled shallot

FRESH OYSTER

served with lemon wedges, mignonette sauce, thai lime dressing, cucumber tzatziki

SOUP

LOBSTER BISQUE

served with garlic bread

MAIN ENTRÉE

WINE PAIRING: 2 GLASSES OF PROSSECO OR PREMIUM WHITE OR PREMIUM RED WINE

SINGAPORE CHILLI CRAB

mud crab with chef's special chilli crab sauce

SALTED EGG SQUID

wok-fried squid in salted egg sauce

U.S. ASPARAGUS WITH BABY SCALLOPS

stir-fried asparagus with scallops in chef's special sauce

SILVER FISH FRIED RICE

wok-fried fragrant rice with crispy silver fish

DESSERT

CHOCOLATE FEUILLETINE BAR

served with fresh fruits, spiced crumble and vanilla ice cream

Beverage Pairing
\$28⁺⁺/pax