



ONE-NINETY

VALENTINES SEMI BUFFET DINNER

Valentines Dinner Buffet for two (Inclusive 2 glasses of Alcoholic Welcome Drinks)	\$336 ++
Free-Flow Prosecco, Aperol Spritz, Red Wine and White Wine, Beer	+\$55
Free-Flow Champagne, Prosecco, Aperol Spritz, Red Wine and White Wine, Beer	+\$85

WELCOME

(Served Individual)

Fried Oyster with Spinach Beurre Blanch Foam Chili Filaments

BREAD

(Contains Dairy, Egg)

Black Olives Focaccia, Sour Dough, Mini Ficelle

Sun Dried Tomato Brioche, Pita Bread (VG)

Bordier Butter Selection (D,VG)

Hummus (D), Tztatizki (D), Babaganoush (V)

SALAD BAR

Romaine Lettuce, Radicchio, Rocket Leaves, Butter Lettuce (V,GF)

Thousand Island (VG,E), Cesar's Dressing (E,D), Truffle Dressing (VG,E), Lemon Dressing (V,GF)

Selection of Finest Extra Virgin Olive Oils & Balsamic Vinegars

SEAFOOD ON ICE

(Contains Shellfish, Crustaceans)

Scallop, Tiger Prawn, Alaskan King Crab

Yabby's, Mussel, Sea Whelk

CAVIAR STATION

Oscetra Caviar

Condiments

CHARCUTEREI STATION

Aged Culatello Ham and Fresh Figs (P)

Beef Bresaola with Arugula, Parmesan and Lemon Dressing (B),

Chamboste Salami (P)

Mortadella (P, N), Coppa ham (P),

Duck Rillettes, Foie Gras Terrine, Chicken liver Pate (D, E, S)

Fresh Fig, Assorted Olive, Condiments

Talula Farm Heirloom Tomato (V,GF)

Orange Tomato, Green Tomato, Vine Tomato, Yellow Tomato

Gluten-Free (GF) Contains Soy (S) Contains Nuts (N) Contains Shellfish (SF)

Contains Dairy (D) Contains Eggs (E) Contains Beef (B) Local (L) Contains Alcohol (ALC)

Contains Pork (P) Sustainable Produced (SU) Vegetarian (VG) Vegan (V)

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Prices are in SGD, subject to 10% service charge and applicable taxes





ONE-NINETY

FRESH MARINATED BURATTA CORNER

(Contains Dairy, Nuts, Shellfish)

Sun Dried Tomato, Basil Pesto & Cashew
Squid Ink & Ikura, Black Truffle
Beetroot & Avruga Caviar

COMPOSE SALAD

Asparagus, Egg Mimosa, Black Truffle Vinaigrette (E,V,S)
Heirloom Tomato and Stracciatella, Fresh Fig, Puffed Grain (V,D)
Tiger Prawn "Catalana" Style
Roasted Romanesco, Confit Duck Leg, Hazelnut, Pomegranate, Red Wine Reduction (N,D)
Slow Cooked Beef with "Tonnato" Sauce, Quail Egg (E,B,S)
Beet Root Salad, Blackberry, Salicornia, Feta Cheese, Pistachio (D,N,V)
Seared Tuna Tataki, Soy-Honey Reduction, Seaweed Salad (S,SF)
Steamed Octopus Salad with Celery, Onion, Carrot, Parsley and Lemon Dressing (SF)

SOUP

(Served Individual)

Lobster Bisque Soup with Crab Meat (SF,D,ALC)

ENTREE

(Choice of Individual Main Course)

Hand Made Cappellacci Pasta Stuffed with Black Truffle and Ricotta Cheese (E,D,VG)
Egg Yolk Tagliolini Tossed in Sea Urchin and Bottarga Sauce (E,D,SF)
Braised Wagyu Beef Short-Rib, Mash Potato, Baby Carrots, Amarone Wine Sauce (B,D,GF,ALC)
Butter and Thyme Poached Main Lobster Tail, Snow Peas, Crustacean Reduction (SF,D,ALC,GF)
Seared Duck Breast, Fennel and Orange-Champagne Sauce (D,ALC,GF)

CHEESE TABLE WITH HOUSE INFUSED HONEY (VG,D,N,ALC)

Chef Selection of Twenty Types of Cheeses Including Special House Infused
Truffle Honey, Chili Honey, Vanilla Honey, Citrus Honey, Ginger Honey
Condiments: Crackers, Dry Figs, Plums, Apricot, Quince Jelly, Chilly Jam, Fruit Mostarda, Fresh Grapes,

DESSERTS

Raspberry Swirl (E)
Pistachio Choux (D,E,N)
Hazelnut Choux (D,E,N)
Chocolate Cherry Tart (D,E)
Lemon Tart (D,E)
Caramel Mousse (D,E)
Mango Pavlova (D,E)
Pandan Coconut Panna Cotta (D)
Black Sesame Swiss Roll (D,E,S)
Pineapple Tart (D,E)
Lychee Strawberry Petit Gateau (D,E)
Browned Butter Banana Cake (D,E)

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