



EDEN
RESTAURANT

TABLE FOR TWO ?

Cupid's Love Story

14 FEBRUARY 2026

125 PER PERSON

Top up 90 for Wine Pairing (5 glasses)

AMUSE-BOUCHE (S, D, N)

Herb-Soy Cured Hokkaido Scallop Pie Tee

Chilli Crab Tart with Sea Urchin

Crispy Porcini Croquette (V)

Bottega Millesimato Brut, Veneto, Italy - 19

THE FIRST SPARK

LOBSTER BISQUE (D, S)

Beurre Monté Maine Lobster

with Thai Kaffir Lime Crème & Bisque Emulsion

or

WILD MUSHROOM SOUP (V, D)

Croutons & Truffle Crème

**Saint Clair, Sauvignon Blanc,
Marlborough, New Zealand - 22**

LOVE BEGINS

JAPANESE AMBERJACK CRUDO (D, S)

Seaweed Cracker, Shaved Fennel Salad &

Burnt Orange Tahini Sauce

or

BEET CAPRESE (V, N, D)

Salted Baked Beet with Cheese Burrata,

Chinking Vinaigrette & Hazelnut

**Elderton E-Series, Chardonnay,
Barossa Valley, Australia - 22**

THE PROPOSAL

PAN-FRIED TURBOT FILLET (S, D)

Seafood Zucchini Blossom, Glazed Salsify &

Hainan Pepper Beurre

**Elderton E-Series, Chardonnay Blanc,
Barossa Valley, Australia - 22**

or

"LO SUI" GLAZED CHICKEN BREAST (D)

Fragrant Chilli Black Garlic & Black Truffle

**Saint Clair, Sauvignon Blanc,
Marlborough, New Zealand - 22**

or

BEEF FILLET MIGNON (S, D)

Pan-Fried Foie Gras, Ginger & Scallion Jus, Potato Gratin

**Elderton E-Series, Chardonnay,
Barossa Valley, Australia - 22**

or

Argiano Rosso di Montalcino, Tuscany, Italy - 32

or

ROASTED CAULIFLOWER AU GRATIN (V, D)

Chinese Morel Ragoût, Seasonal Vegetables

**Elderton E-Series Chardonnay,
Barossa Valley, Australia - 22**

SWEET FINALE

STRAWBERRY & VANILLA MOUSSE CAKE (V, D)

Berry Gelato

Espresso Martini - 19

Dairy (D) / Vegetarian (V) / Seafood (S) / Nuts (N) / Pork (P)

*Not applicable for Accor Plus Explorer discounts

*Prices are subject to 10% Service Charge & 9% Goods & Services Tax