



**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,  
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