

Valentine's Day at InterContinental Singapore

Singapore, 16 January 2018 – Celebrate love and pamper your beloved this Valentine's Day as Ash & Elm present a three- and five- course prix-fixe Valentine's Day dinner on 14 February 2018. Begin the romantic evening with a celebratory flute of Taittinger Rosé Champagne to complement delectable starters including **Smoked Salmon & Avocado** with tomato tartare and ikura, and **Beetroot Risotto** with black truffle foam and parmesan crisps.

Executive Sous Chef Philippe Duc then serves a decadent **Roasted Boston Lobster** paired with Avruga caviar and saffron sauce, and luscious **Braised Beef Chuck in Saint Amour Red Wine** befitting of the special evening.

Conclude the night on a sweet note with **Chocolat- Poire**, a delightful dessert of Dark Chocolate Ganache coupled with Packham pear poached in citrus juice, served with passionfruit Mascarpone crèmeux and pink grapefruit sorbet.

For enquiries or dining reservations, please speak with us at 6825 1008, email InterContinental.Dining@ihg.com, or visit AshAndElm.sg.

Date

Wednesday, 14 February 2018

Time

6:00pm to 10:30pm

Price

Three-Course: \$98 per guest | \$128 per guest, inclusive of a flute of Taittinger Rosé Champagne

Five-Course: \$128 per guest | \$158 per guest, inclusive of a flute of Taittinger Rosé Champagne

**Prices are subject to 10% service charge and prevailing government tax.*

Menu

Smoked Salmon & Avocado

Tomato Tartare, Ikura, Citrus Dressing

or

Beetroot Risotto

Black Truffle Foam, Parmesan Dentelle

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Roasted Boston Lobster

Fondant Potatoes, Avruga Caviar, Saffron Sauce

or

Braised Beef Chuck in Saint Amour Red Wine

Chargrilled Vegetables, Smoked Piquillo Purée

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Chocolat-Poire

Dark Chocolate Whipped Ganache, Packham Pear poached in Citrus Juice, Passionfruit Mascarpone Crèmeux, Pink Grapefruit Sorbet

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