



# My Sweet Valentine at Hilton Singapore

Let our expert chefs put love into more than words with innovative cuisine and handcrafted artisanal sweets specially for this Valentine's season.

## **il Cielo • 5-course Menu\***

Michelin-plate rooftop Italian dining at its peak  
From \$158++ per person (13 - 15 Feb, 2020)

## **Opus Bar & Grill • 4-course Menu\***

Modern grill with some of the best steaks in town  
\$228++ per couple (13 - 15 Feb, 2020)

\*Inclusive of a glass of Champagne each.

\*15% off for bookings via Chope by 3 Feb.

## **D9 Cakery • 1 to 16 February**

Limited edition Valentine's inspired handcrafted artisanal sweets.



For reservations, please call +65 6737 2233  
email [sinhi.f&b@hilton.com](mailto:sinhi.f&b@hilton.com) or  
visit [hiltonsingaporerestaurants.com](http://hiltonsingaporerestaurants.com)

Offer cannot be combined or used in conjunction with other promotions, privileges and vouchers. All prices are subject to 10% service charge and GST.

# il cielo

## My Sweet Valentine

13 – 15 February, 2020

### 5-Course Dinner Menu

inclusive of a glass of Champagne each

#### 14 February

First Seating: 6pm – 8pm, \$168++ per person

Second Seating: 8:30pm – 10:30pm, \$188++ per person

**13 & 15 February:** \$158++ per person

#### **Insalata alla Cacciatore**

European Organic Chicken Mousse, Dried Tomato Powder, Olive Powder, Mushroom Mayonnaise, Marinated Lettuce Butter

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#### **Anguilla e Foie Gras alla Rossini**

Japanese Eel, Foie Gras, Shimonita Negi, Sanshō Pepper Truffle Sauce

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#### **Raviolo di Astice**

Homemade Ravioli Stuffed with Lobster Meat, Cacao Garlic Cream, Lobster Sauce, Beetroot

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#### **Capesante e Tartufo Nero**

Hokkaido Scallops, Celeriac Purée, Winter Black Truffle, Cacao Bread Crumbs

Or

#### **Brasato di Manzo**

Braised Murata Wagyu, Radicchio Tardive, Smoked Scamorza Cheese, Valrhona Dark Chocolate

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#### **Sformato di Cioccolato Bianco e Rosa**

Valrhona White Chocolate Italian Lava Cake, Rose Gelato, Raspberry Gel

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#### **Piccolo Cioccolatini Misti**

Three Kinds of Chocolates



# My Sweet Valentine

13 – 15 February, 2020

## 4-Course Dinner Menu

**\$228++ per couple**

inclusive of a glass of Champagne each

### To Begin\*

Half-dozen Freshly Shucked Oysters with Caviar Pearl  
&  
Crab Salad with Avocado and Beetroot Carpaccio

### Under the Sea\*

Whole Baked Lobster Mornay & Oven-baked Scallops on Shell

### MEAT My Love

200gm Roasted New Zealand Beef Tenderloin

Or

Whole Grilled Butterflied Sakura Spring Chicken

Select your choice of sauce: Barbeque Sauce, Black Truffle  
& Wild Mushroom or Béarnaise

### Sides\*

Tempura Vidalia Onion Rings, Opus Over-The-Top Fries  
& Grilled Fat Green Asparagus

### Sweet "Amour"

Valrhona 70% Guanaja Dark Chocolate,  
Cherry Compote with Cocoa Financier

**\*Served in sharing-style**



# My Sweet Valentine

1 – 16, February 2020

Limited edition Valentine's inspired handcrafted artisanal sweets using quality French Valrhona chocolates.

## FOR HER AND HIM

### **Amore Rose-shaped Cake | \$13+**

Fresh Strawberries, Cherry & Honey Flavoured mousse

### **“Love Capsule” | \$4+ per piece**

Sweet & Sour Caramelized Yuzu

Vanilla Madagascar

Dark Rose Petals

### **Valentine's Macaron | \$5+ per piece**

Royal Tea

Ume (Japanese Plum)

### **Valentine's Gift Set | \$59+**

Two Amore Cakes, Nine Love Capsules & Four Valentine's Macarons