



BAYSIDE RESTAURANT & LOUNGE

VALENTINE'S DINNER MENU

One complementary bottle of Prosecco (200ml)

AMUSE-BOUCHE

Miso Truffle Prawn Cocktail

Poached jumbo prawn on housemade seaweed cracker with miso truffle XO mayo and green onion.

STARTER

Crispy Halibut & Baby Shrimp Spring Rolls

Golden spring rolls filled with halibut and baby shrimp, served on arugula and artisan tomatoes with shimeji mushrooms and pickled radish. Housemade hoisin peanut sauce and asian slaw vinaigrette. 24

MAIN COURSE

Grilled Lobster Mac & Cheese

Farfalle pasta in lobster pesto cream sauce with bay scallops, topped with grilled lobster. Rocket greens, toasted pine nuts, basil oil, and garlic bread. 45

or

Surf + Turf

8oz CAB striploin cooked to perfection with grilled lobster. Smashed garlic confit fingerling potatoes, market vegetables, and truffle XO sauce. 53

DESSERT

Share the Night

*Rose-shaped strawberry mousse with cassis coulis on vanilla sponge and sablé cookie served with strawberry basil syrup.
Crunchy choux pastries with chocolate hazelnut, green tea matcha, and mango filling. 28*

\$154 PER COUPLE | FIRST SEATING AT 5PM

EXECUTIVE CHEF JUSTIN FENG

