

**The Halia Restaurant
Valentine's Dinner Set Menu
14 February 2012**

"There are three possible parts to a date, of which at least two must be offered: entertainment, food, and affection. It is customary to begin a series of dates with a great deal of entertainment, a moderate amount of food, and the merest suggestion of affection. As the amount of affection increases, the entertainment can be reduced proportionately. When the affection IS the entertainment, we no longer call it dating. Under no circumstances can the food be omitted."
— Judith Martin, Miss Manners' Guide to Excruciatingly Correct Behavior

Happy Valentine's day! The Halia is pleased to present you a 4 course set menu that celebrates the journey you have taken for love.

From the first days of shy kisses and quiet conversation, to the heady ones of passion and excitement, and on to the season of steady and deep commitment. And interspersed throughout this amazing journey, creating life's memories, you experience the sweet surprises of being truly beloved.

Kiss Of The Sea¹

"A kiss is a lovely trick designed by nature to stop speech when words become superfluous."
Ingrid Bergman

Quartet of baked Sydney rock oysters
With sauté sweet pepper, smoked bacon, shallot and salmon ikura
With cucumber linguini, champagne cream and dill
2005 *Brown Brothers Patricia Pinot Noir & Chardonnay Brut, Whitlands Victoria Australia*

Passion's Seat²

"Your words are my food, your breath my wine. You are everything to me." *Sarah Bernhardt*

Foie gras presse onion cream, apple slivers in port, balsamic and port reduction,
crystallized rose petal
2008 *Brown Brothers Limited Release Riesling, Victoria Australia*

Two As One³

"I cannot fix on the hour, or the spot, or the look, or the words, which laid the foundation. It is too long ago. I was in the middle before I knew I had begun." *Jane Austen*

Rangers Valley Waygu beef cheek, mash potato,
sauté shimeiji mushroom, lemon aioli, tomato confit and edamame bean
2008 *Brown Brothers Milawa Vineyard Limited Release Durif, King Valley Victoria Australia*
Or
Grilled Atlantic mackerel with soy, balsamic glaze, sweet carrot,
sauté potato with garlic, thyme and rosemary
2009 *Brown Brothers Milawa Vineyard Limited Release Vermentino, Victoria Australia*

We recommend that the couple takes one of each and share the experience

Only Beginnings⁴

"True love stories never have endings." *Richard Bach*

Star anise chocolate bar, salty caramel ice cream and strawberry meringue
2006 *Brown Brothers Patricia Late Harvest Noble Riesling, Victoria Australia*
Or
Raspberry mousse, rose marshmallow and vanilla Chantilly mascarpone cream
2006 *Brown Brothers Patricia Late Harvest Noble Riesling, Victoria Australia*

"In the end, it's not going to matter how many breaths you took,
but how many moments took your breath away"
Shing Xiong

\$300.00 nett per couple

\$450 nett per couple (with paired wines exclusive to the Halia)

~ Includes 4-course dinner (choice of main course and dessert), single rose, Halia mignardise & picture souvenir ~

Or

Premium Garden-side dining

\$500.00 nett per couple

\$650.00 nett per couple (with paired wines exclusive to the Halia)

~ Includes 4-course dinner (choice of main course and dessert), bottle of Halia's exclusive sparkling wine, bouquet of dozen roses, premium gifts of Halia tea voucher, Halia petit fours, picture memento in CD & limited table by the garden ~

Love's Footnotes

1. - "I love oysters. It's like kissing the sea on the lips." Léon-Paul Fargue

"When you eat oysters, you wake up. Your senses become sharper—touch and smell and sight as well as taste. You carefully unlock the oyster, then make sure it is good before eating it. Like a hunter, you stay focused, alive to the world and the signals it sends you..."

Rowan Jacobsen's A Geography of Oysters: The Connoisseur's Guide to Oyster Eating in North America

"How delicious is the winning of a kiss at love's beginning." *Thomas Campbell*

2. - "According to the Roman poet Horace, the liver is the seat of the passions.... Since the *foie gras* we eat comes from geese, it need not present us with any metaphysical problems.... but it is true that consuming it provides a sensual, almost voluptuous pleasure."

History of Food, Toussaint-Samat, Maguelonne, translated by Anthea Bell

3. - "I do not know any other way of loving but this, in which there is no I or you, so intimate that your hand upon my chest is my hand, so intimate that when I fall asleep your eyes close."

Pablo Neruda, 100 Love Sonnets: Cien sonetos de amor

"We're all a little weird. And life is a little weird. And when we find someone whose weirdness is compatible with ours, we join up with them and fall into mutually satisfying weirdness - and call it love - true love." *Robert Fulghum*

"Love does not consist of gazing at each other, but in looking together in the same direction." *Antoine de Saint-Exupery*

4. - "I love her and that's the beginning and end of everything." *F. Scott Fitzgerald*

"My love for you is a journey;

Starting at forever,

And ending at never."

Anonymous

Villa Halia
Valentine's Dinner Buffet
14 February 2012

COLD

Foie Gras and Duck Liver Parfait with Sweet Onion Jam
Pink Pepper Corn Crusted Yellow Fin Tuna with Salsa Verde
Marinated Champignon, Char-grilled Courgette, Capsicum and Aubergine with Anchovy Aioli
Lemongrass Scented Gravlax with Traditional Condiments
Prosciutto Ham, Semi-dried Tomato and Balsamic Roasted Red Onion
Vine Ripened Tomato, Bocconcini Cheese, Fresh Basil, Balsamic Reduction and Extra Virgin Olive Oil

JAPANESE SELECTION

Salmon Sashimi
Miniature Japanese Sushi & Maki
Pickled Pink Ginger
Wasabi and Shoyu

SOUP

Shellfish Bisque
Assorted Bread Basket of Focaccia and Ciabatta

HOT

Halia Fisherman's Stew of Mussel, Scallop, Sea Bass, Tiger Prawn in Tomato White Wine Seafood Broth
Lemon and Thyme Marinated Boneless Spring Chicken with Salsa Verde
Atlantic Salmon with Salted Blackbean, Green Tomato and Ginger Relish
Glazed Emerald Asparagus with Pine Nuts
Baked Potato Gnocchi, Tomato, Baby Spinach, Kalamata Olive, Chilli and Mozzarella Cheese
Sweet Potato Dauphinoise

"LIVE" PASTA STATION

Singapore-style Blue Swimmer Chilli Crab Spaghettini

"LIVE" CARVING STATION

Herb and Mustard Crust Top Sirloin of Beef
Halia Signature Lamb Rack Marinated in Javanese Spices
Condiment of Green Peppercorn Sauce, Dijon Mustard, Horseradish

SWEET

Coconut Panna Cotta with Fresh Lychee and Mango
Passion Fruit Meringue Tart
Strawberry Shortcake
Green Tea Tiramisu
New Opera – Ganache, Almond Sponge and Raspberry Butter Cream Layers
Chocolate Dome Bavarois with Mixed Berries
Bread & Butter Pudding with Vanilla Sauce
Oven-roasted Pineapple Crumble with Rum Sauce

\$200 nett per couple

~ Includes buffet spread of international flavours, single rose, Halia mignardises & picture souvenir ~

TERMS AND CONDITIONS

Prices include 10% service charge and 7% GST
On 14 February, only set dinner will be served at the Halia Restaurant, and buffet at the Villa Halia
Advance full payment required for confirmation of all reservations on 14 February
Contact Alice Tang at (65) 6287 0711, or email alictang@halia.com.sg