

**FOR IMMEDIATE RELEASE**

**EMBARK ON A ROMANTIC NINE-COURSE CULINARY JOURNEY**

**Valentine's Day at Plate, Carlton City Hotel Singapore**



**Singapore, 10 January 2019** – This Valentine's Day, pamper your significant other and embark on a masterfully curated nine-course culinary journey at **Plate, Carlton City Hotel Singapore**.

Bask in the spirit of love while enjoying a romantic dining experience set against a contemporary and intimate setting. To mark the beautiful occasion, Executive Chef Fong Chee Chung has crafted an exclusive nine-course degustation menu of exquisite cuisines for two to savour through the evening on 14 February 2019.

Coupled with a charmingly decorated table setting of rose petals and candle to spice up the evening, the gastronomy commence with a chilled appetiser platter of *Fresh Oyster Ceviche with Pickled Tomatoes and Avruga Caviar*, followed by a warm starter of *Smoked Duck with Ginger Shoyu Sesame and Furikake*. Thereafter, a rich and comforting *Chicken Consommé with Egg Custard* soup will be served.

A refreshing intermezzo of *Strawberry-Lychee Granita Surprise* is then presented to cleanse the palette before moving on to the flight of main courses, which includes the *Crabmeat Pastilla with Heirloom Tomato Gazpacho*, *Crispy Salmon with Foie Gras and Salted Egg Crust*, *Wagyu Sirloin Beef with Shimeji Mushrooms and Roasted Garlic*, and *Chorizo Truffle Risotto*. For an enhanced celebration, toast to the memorable occasion with a complimentary glass of sparkling champagne.

Wine and dine late into the evening before concluding the epicurean journey with a delectable sweet treat of *Apple-*

*Pistachio Fruit Flan* to share – better paired with a side of gourmet coffee or tea, and complimentary chocolate pralines.

The Valentine's Day Nine-Course Degustation Menu is available for one night only on Thursday, 14 February 2019 from 6.30pm to 10.00pm at Plate (level 3) of Carlton City Hotel Singapore.

**Adult: \$140++ per couple, including one complimentary glass of sparkling champagne per person**

*(Refer to full set menu appended on page 3)*

Advance reservations are recommended. All prices are subject to 10% service charge and 7% prevailing government tax, unless otherwise stated.

### **Plate**

Level 3 | 14 February 2019 | 6.30pm to 10pm

T (65) 6632 8922 | E [f&b@carltoncity.sg](mailto:f&b@carltoncity.sg)

- End -

**For media enquiries, please contact:**

#### **Samantha Loh**

Marketing Executive

1 Gopeng Street, Singapore 078862

T (65) 6632 8821

E [samantha.loh@carltoncity.sg](mailto:samantha.loh@carltoncity.sg)

#### **Tricia Quak**

Marketing Communications Manager

1 Gopeng Street, Singapore 078862

T (65) 6632 8820

E [tricia.quak@carltoncity.sg](mailto:tricia.quak@carltoncity.sg)

**Follow @CarltonCityHotelSG on social media.**

 [Facebook.com/CarltonCityHotelSG](https://www.facebook.com/CarltonCityHotelSG)

 [Instagram.com/CarltonCityHotelSG](https://www.instagram.com/CarltonCityHotelSG)

### **Note to Editors**

#### **About Carlton City Hotel Singapore**

Carlton City Hotel Singapore is conveniently located on Gopeng Street off Tanjong Pagar Road, along the fringes of Chinatown, Raffles Place and within the Central Business District. The hotel offers guests an upscale and stylish experience, resonating well with international business and leisure travellers. Designed by reputed leading international interior design company Hirsch Bedner Associates (HBA), the hotel exudes designer-conceived touches and furnishings from the grand lobby to its spacious guestrooms. With 29 floors and 386 guestrooms, the hotel is primed to be the preferred hotel for discerning business and leisure travellers. Carlton City Hotel Singapore is owned by Carlton Properties (Singapore) Pte Ltd, along with Carlton Hotel on Bras Basah Road. Website: [www.carltoncity.sg](http://www.carltoncity.sg)

**VALENTINE'S DAY 9-COURSE DEGUSTATION SET DINNER**  
**Plate, Carlton City Hotel Singapore**  
**Thursday, 14 February 2019**

**APPETISERS**

Fresh Oyster Ceviche with Pickled Tomato and Avruga Caviar  
*served chilled*

Smoked Duck with Ginger Shoyu Sesame and Furikake  
*served warm*

**SOUP**

Chicken Consommé with Egg Custard

**INTERMEZZO**

Strawberry-Lychee Granita Surprise

**SEAFOOD**

Crabmeat Pastilla with Heirloom Tomato Gazpacho

**FISH**

Crispy Salmon, Foie Gras and Salted Egg Crust

**MEAT**

Wagyu Sirloin Beef with Shimeji Mushrooms and Roasted Garlic

**RISOTTO**

Chorizo Truffle Risotto

**DESSERT TO SHARE**

Apple-Pistachio Fruit Flan

**COFFEE OR TEA**

**\$140++ PER COUPLE**

**One complimentary glass of sparkling champagne per person**