

3-Course Valentine's Day Menu \$88++ per person

EXCLUSIVE TO L'ENTRECÔTE CUSTOMS HOUSE

Freshly-Shucked Fine de Claire Oyster

Served with Raspberry Shallot Vinegar

or

Pâté en Croûte

Gherkins, Onion Confit, Djion Mustard and Baguette

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Trimmed Entrecôte Steak

Our crown jewel! The famous L'Entrecôte steak, with our legendary Secret Sauce generously poured over tender sliced Steak. Accompanied by crisp, golden French Fries and Green Salad with Walnuts

or

Holland Black Mussels Marinières

The best seasonal live mussels prepared in White Wine, Butter, Parsley and Onion, and served with crisp, golden French Fries

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Strawberry Lychee Rose Tart

A delicate tart of light Lychee Cream with Rose-Strawberry Confit and Fresh Strawberries

Pricing is subject to service charge and prevailing government taxes