

signature

RESTAURANT

Valentine's Day



WHERE ROMANCE MEETS THE TABLE.
CELEBRATE LOVE THE SIGNATURE WAY.

slow
moments
BY THE SINGLETON.

Perfect pairing

CRAFTED TOGETHER, ENJOYED SLOWLY

THIS VALENTINE'S DAY, SIGNATURE RESTAURANT AND THE SINGLETON COME TOGETHER TO HELP YOU SAVOUR THE SINGLE MOMENT WITH A CONSIDERED MENU DESIGNED FOR SLOW, INTENTIONAL ENJOYMENT. EACH DETAIL CELEBRATES TOGETHERNESS, FINE CRAFT, AND THE BEAUTY OF THE PRESENT MOMENT.

The seduction

WELCOME COCKTAILS

SLOW MOMENTS PALOMA FOR HER

THE SINGLETON 12YR LUSCIOUS NECTAR WITH SIMPLE SYRUP, SOUR MIX & GRAPEFRUIT JUICE GRACEFULLY BLENDED, ALL THE WAY FROM SCOTLAND WITH PASSION

HIDDEN SECRETS FOR HIM

THE SINGLETON 12YR LUSCIOUS NECTAR IS THE KING OF THE SHOW, COMPLIMENTED WITH VANILLA SYRUP, CRÈME DE CASSIS & LEMON JUICE

OR

THE SINGLETON 15YR FRUITY DECADENCE

PERFECTLY SERVED NEAT, FOR THE DISCERNING PALATE

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The spark

FIRST COURSE

PAIRED WITH LAURENT-PERRIER BRUT LA CUVÉE BRUT

FRESH OYSTERS WITH CAVIAR

FOUR FRESH MEDIUM CULTIVATED OYSTERS SERVED WITH CREAM CHEESE, CAVIAR, SHALLOT VINAIGRETTE & PICKLED GINGER

SPICY TUNA & ZEN DELIGHT

SPICY TUNA CUCUMBER SERVED WITH CREAMY PRAWNS ON DEEP-FRIED SUSHI RICE

MUSHROOM TART (V)

MUSHROOM ROASTED WITH BASIL & HERBS, LAYERED ON A SWEET TOMATO PRONTO, BAKED ON A FLAKY PASTRY & TOPPED WITH MOZZARELLA SHAVINGS

FISH CAKES

KINGKLIP & SALMON CAKES, SERVED WITH GARDEN PEAS, RADISH, WATERCRESS, ORANGE SEGMENT WITH TRIO OF MAYOS - LEMONGRASS, WASABI & SMOKED SALMON DILL SAUCE

BLACKBERRY ROCKET SALAD

TENDER FILLET STRIPS & FRESH ROCKET TOSSED IN A VIBRANT BLACKBERRY REDUCTION, LAYERED WITH CRUNCHY BABY MARROW, PEPPADEWS & TOPPED WITH GONGOZOLA

The indulgence

SECOND COURSE

PAIRED WITH SIGNATURE WHITE BLEND 2020

TUNA CRUDO

MEDIUM DICED TUNA, AVOCADO, CUCUMBER WITH RICE MAKI, YUZU SAUCE & SESAME SEEDS

BUTTERMILK FRIED CHICKEN

BUTTERMILK FRIED CHICKEN WITH MAPLE MUSTARD DRIZZLE ON A BED OF BARBEQUE MAYO

PANKO PRAWNS

SERVED WITH ROCKET & SPIRAL CUCUMBER WITH SESAME SEEDS, FINISHED WITH CHILI MAYO AND SWEET & SOUR SAUCE

SALMON TARTAR

TIAN OF SCOTTISH SALMON, TOMATO CONCASSÈ, PICKLED CUCUMBER AND BEETROOT CARPACCIO, TOPPED WITH CHAMPAGNE FOAM

PHYLLO PARCEL (V)

BAKED FETA IN PHYLLO PASTRY, DRIZZLED WITH THYME HONEY & TOASTED SESAME SEEDS, SERVED WITH A PEAR & MICRO HERBS

DUCK TRIO

MARINATED BREAST IN ASIAN FLAVOURS, SEARED & SERVED WITH HOMEMADE DUCK SAUSAGE, DUCK LIVER MOUSSE, EXOTIC MUSHROOMS, APPLE PUREE & PEAR CRISPS

PAIRED WITH SIGNATURE RESERVE RED BLEND 2020

TANDOORI LAMB CHOPS

TANDOORI SPICED LAMB CHOPS WITH PEPPERCORN
MUSHROOM RICE & MILD CURRY SAUCE

PRAWN & CHICKPEA RAGOUT

SERVED WITH CORIANDER OIL & ONION JUS & COMPLIMENTED
WITH SMOKED SALMON MOUSSE

QUEEN PRAWNS

PREPARED THE TRADITIONAL MOZAMBICAN STYLE & SERVED
WITH SEASONAL VEGGIES & SAVOURY RICE

LENTIL CROQUETTES (V)

SERVE ON A WATERCRESS PESTO WITH LEMON YOGHURT, SOUR
CHERRY GEL, WATERCRESS ROCKET & HERB OIL

KALE WRAPPED KINGKLIP

GRILLED KINGKLIP WRAPPED WITH KALE & SERVED WITH STUFFED
MOUSSE, SWEET POTATO AND A GENEROUS PORTION OF
GARLIC VELOUTÉ

THIRD COURSE

The moment

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CURRIED LAMB SHANK

SLOW ROASTED CURRY INFUSED LAMB SHANK WITH GARAM MASALA, CINNAMON & CORIANDER, SERVED WITH MASH POTATO & SEASONAL VEGGIES

CHIMICHURRI RIBEYE

CHAR-GRILLED RIBEYE ON A BED OF MUSHROOM LENTIL RAGOUT, TOPPED WITH TRUFFLE BABAGANOUSH, CRISPY JULIENNE POTATOES & CHARRED BABY ONIONS

LANGOUSTINES (ADDITIONAL R1 050 P/H)

SUCCULENT & JUICY, BUTTERFLY GRILLED IN LEMON BUTTER & GARLIC MARINATE, SERVED WITH SEASONAL VEGETABLES & SAVOURY RICE

SHELLFISH PLATTER (ADDITIONAL R1 150 P/H)

COMBINATION OF A BABY LOBSTER, QUEEN PRAWNS & LANGOUSTINES SERVED WITH SEASONAL VEGETABLES & SAVOURY RICE

THIRD COURSE

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PAIRED WITH QUOIN ROCK BLACK SERIES VINE DRIED 2023

BERRY SEMIFREDDO

SET ON BAUMKUCHEN & COMPLIMENTED WITH CANNOLI

MALVA PUDDING

SERVED WITH BUTTERSCOTCH & VANILLA POD ICE CREAM

MANGO SURPRISE

CRUNCHY OAT CRUMBLE, SILK CREAM CHEESE & FRESH

MANGO SALSA TOPPED WITH PASSION FRUIT POUR-OVER &

SERVED WITH MANGO SORBET

TIRAMISU CAKE

MOIST & SOFT VANILLA SPONGE CAKE, LAYERED WITH

LADYFINGERS & A RICH VANILLA MOUSSE, FINISHED WITH

COCOA POWDER

FOURTH COURSE

The last whisper

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