

L'Amour à Isabel

14 February 2026 | 98++ per person

Step into the golden glow of the Brasserie for a night of timeless allure. Tonight, we present a curated four-course journey where Parisian sophistication meets contemporary artistry—an intimate celebration of love, perfected.

— The First Spark —

OCTOPUS CARPACCIO WITH LEMON CONFIT

Thinly sliced, tender poached octopus drizzled with Meyer lemon oil. Finished with bright micro-herbs and delicate blossoms.

or

HEIRLOOM TOMATO & BURRATA SYMPHONY

Creamy burrata paired with a medley of organic heirloom tomatoes, aged balsamic reduction, and extra-virgin olive oil. Finished with a whisper of pink Himalayan salt.

— The Embrace —

SILKEN CRAB BISQUE

A rich, velvety crab bisque delicately infused with the essence of Cognac and aromatic herbs.

— The Promise —

JAPANESE A5 WAGYU SIRLOIN

Josper-grilled A5 Wagyu served with truffle-scented pomme purée and a rich red wine glace.

or

NEW ZEALAND LAMB CHOPS

Premium lamb chops expertly seared in the Josper oven for a subtle smoky aroma.

Served with a silky parsnip purée and a refined red wine reduction.

— Sweet Surrender —

RED VELVET & WHITE CHOCOLATE CREMIEUX

Velvety dark chocolate cake layered with a tangy raspberry compote and finished with a silky ganache. A rich, romantic finale.

ISABEL
BRASSERIE