



VALENTINE'S DAY SET MENU DINNER

\$238++
per person

Kaviari Kristal Oscietre Prestige 50G (+288 for sharing)
Egg white, miso egg yolk, chives, myoga, wasabi creme fraiche, blinis

AMUSE BOUCHE

Oyster with Ponzu Pearls

FIRST COURSE

**Hokkaido Scallop Tartare with Buttermilk Vinaigrette,
Pickled Yuzu Daikon**

SECOND COURSE

Poached Canadian Lobster with Seafood Bisque

THIRD COURSE

Blue Cod with Paprik Velouté

FOURTH COURSE

**A4 Wagyu Miyazaki Striploin with Black Pepper Sauce,
Potato Terrine**

FIFTH COURSE

**Chocolate Mousse with Earl Gray Coconut Sorbet,
Hibiscus Rose Compote**



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VEGETARIAN

AMUSE BOUCHE

Zucchini Flower Tempura with Kizami Wasabi Aioli

FIRST COURSE

Amela Tomato with Thai Basil Sorbet

SECOND COURSE

Pumpkin Dumpling with Green Curry

THIRD COURSE

Eggplant with Turmeric Foam

FOURTH COURSE

Wild Mushroom Soba Mai

FIFTH COURSE

**Tropical Mango with Glutinous Rice Tuile,
Coconut Sorbet**