

Happy Valentine's Day

Amuse...

Tuna Tartare "Sandwiches" Wasabi, Togarashi "Toast"

Choice Of

Austrian Oxtail Bouillon, Chervil, Bone Marrow
Dumplings, Périgord Black Truffles

Mushroom Soup, Trumpet Mushrooms, Périgord Black
Truffles

Tsarskaya Oysters On the Half Shell,
Ponzu Vinegar, Tapioca

Sautéed Jumbo Lump Crab Cake, Basil Aioli, Tomato
Relish, Micro Cress

Bone Marrow Flan, Mushroom Marmalade,
Périgord Black Truffles

Choice Of

U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days

New York Sirloin 340g
Rib Eye Steak 395g
Porterhouse 990g (For Two)

100% Black Angus, Aged 21 Days, Nebraska

Filet Mignon 170g

American Wagyu, Snake River Farms, Idaho

Filet Mignon 170g (\$80 Supplement)

Tokachi Herb Beef, F1 Wagyu, BMS8+, Hokkaido

New York Sirloin 340g (\$65 Supplement)
Rib Eye Steak 395g (\$95 Supplement)

Stone Axe Full Blood Wagyu, NSW, Australia

New York Sirloin 340g (\$100 Supplement)
Rib Eye Steak 395g (\$95 Supplement)

Hokkaido "Snow", Tomakomai, Japan

New York Sirloin 150g Yuzu Kosho Butter (\$145 Supplement)

Roasted

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho
Baby Chicken Cooked On Rotisserie, Périgord Black Truffles, Natural Jus
Maine Lobster, Black Truffle Sabayon 1kg **Supplemental \$85**

Sides Choice of Two

Fried Pee Wee Potatoes, Crisp Shallots, Garlic Aioli
Roasted Brussels Sprouts, Smoked Bacon, Cipollini
Creamed Spinach, Fried Organic Egg
Wild Field Mushrooms, Shishito Peppers

Dessert...(Shared for Two)

Valrhona Chocolate Soufflé, Crème Fraiche Cream, Raspberry Gelato

\$198 per person, 2 hour dining period

"All prices are subject to 10% service charge and prevailing Good and Service taxes"