Happy Valentine’s Day

Amuse…
Kaluga Caviar, Eggs Benedict Vol Au Vent

I.
Choice Of…
Half Dozen Oysters On The Half Shell, Green Apple Mignonette
Bone Marrow Flan, Mushroom Marmalade, Périgord Black Truffles
Sautéed Jumbo Lump Crab Cake, Basil Aioli, Tomato Relish, Micro Cress
Maple Glazed Pork Belly, Apple-Apricot Compote, Chicharrón, Sesame-Orange Dressing
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Cherry Tomatoes, Champagne-Herb Vinaigrette

II.
Choice Of…
Petite Cut Filet Mignon 170g, Béarnaise
New York Sirloin 340g, Armagnac & Peppercorn
Rib Eye Steak 395g, Steak Sauce
Porterhouse 990g (For Two)

American Wagyu, Snake River Farms, Idaho
Petite Cut Filet Mignon 170g, Béarnaise ($75 Supplement)
New York Sirloin 230g, Armagnac & Peppercorn ($80 Supplement)

Hokkaido “Snow”, Tomakomai, Japan
New York Sirloin 130g, Yuzu Kosho Butter ($150 Supplement)

From the Sea
Pan Roasted French Turbot, Mussels, Fennel, Saffron, Jerusalem Artichoke
Maine Lobster, Black Truffle Sabayon 1kg ($50 Supplement)

Sides…
Creamed Spinach, Fried Organic Egg
Peewee Potatoes, “Patatas Bravas”, Garlic Aioli
Brussels Sprouts, Smoked Bacon, Cipollini Onions

III.
Dessert for Two
Choice Of…
Basque Cheesecake, Raspberry Gelato, Caramelized Almond
Manjari Chocolate Cremeux, Caramel Chantilly, Tahitian Vanilla Ice Cream
Valrhona Chocolate Soufflé, Crème Fraîche Cream, Raspberry Gelato (For Two)

$195 per person

*All prices are subject to 10% service charge and 7% GST*