

# Happy Valentine's Day

## ***Amuse...***

Kaluga Caviar, Eggs Benedict Vol Au Vent  
Foie "Toast", Cherry Jam, Pistachio  
Mini Kobe "Sliders", Brioche Buns, Sweet Pickles

## **Choice Of**

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

Mushroom Soup, Trumpet Mushrooms, Perigord  
Black Truffles

Majestic Oysters On the Half Shell,  
Ginger-Red Wine Mignonette

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

## **Choice Of**

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

Petit Cut Filet Mignon 170g  
New York Sirloin 340g  
Rib Eye Steak 395g  
Porterhouse 990g (For Two)

### **Hokkaido "Snow", Tomakomai, Japan**

New York Sirloin 150g Yuzu Kosho Butter (\$100 Supplement)

### **From the Sea**

Grilled French Turbot, Roasted Heirloom Cauliflower, Fatty Raisins, Almonds, Cappers, Sauce Meuniere  
Maine Lobster, Black Truffle Sabayon 1kg **Supplemental \$50**

### **Sides**

Soft Polenta with Parmesan  
Fried Pee Wee Potatoes, Crisp Shallots, Garlic Aioli  
Roasted Brussels Sprouts, Sesame Miso Aioli

### ***Dessert...(Shared for Two)***

Valrhona Chocolate Soufflé, Crème Fraiche Cream, Gianduja Ice Cream

***\$198 per person, 2 hour dining period***

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