

VALENTINE'S DAY

4 course prix fixe menu

SEAFOOD PLATTER FOR TWO

Spéciale Geay Oysters, Scottish Razor Clam, Blue Lobster with Brandy Cocktail dressing,
Cured Aged Blue-Fin Tuna Tartare & King Salmon
NV Boizel, Brut Reserve, Epernay, France

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PAN SEARED HOKKAIDO SCALLOP

Yuba, Oscietra Caviar, Yuzu Zest, Green Pea Sauce
2019 Weingut Knoll, Grüner Veltliner, Federspiel, Wachau, Austria

or

PAN SEARED FOIE GRAS

Roasted Leek, Chervil Root Cream, Sautéed Jamón Ibérico
2020 Fritz Haag, Brauneberger Juffer, Riesling Kabinett, Mosel, Germany

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PAN SEARED JAPANESE ABALONE

Squid-Ink Bulgur Wheat, Herbs Chlorophyll, Smoked Haddock Cream
2018 Alphonse Mellot, La Moussiere, Sancerre, Loire Valley, France

or

GRILLED AGED SPANISH ATLANTIC LUBINA(BRANZINO)

Jerusalem Artichoke Puree, Grilled Artichoke, Morel Mushroom, Vin Jaune Sauce
2018 Domaine Felettig, Bourgogne Hautes Côtes de Beaune, France

or

SHITAKE CRUSTED MERINO LAMB LOIN

Smoked Ratatouille En Croute, Juniper Lamb Jus
2018 Yves Cuilleron, St Joseph, "Les Pierres Sèches" Rhone, France

or

A5 "KOKUOU"EMPEROR BLACK WAGYU KUMAMOTO, JAPAN

Roasted Garlic Puree, Oca, Black Truffle
2019 Le Cupole di Trinoro, Tuscany, Italy

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ETON MESS

Ruby Chocolate Ganache, Champagne Gems, Roselle Jus, Chitose Strawberry
2016 Niepoort, Late Bottled Vintage Port, Douro Valley, Portugal

14TH FEBRUARY

Lunch from 12pm onwards 588 per couple

Dinner

1st seating 5.30pm to 7.30pm 588 per couple

2nd seating 8.00pm to 10.30pm 688 per couple

* optional 4 course wine pairing 150 per person