

VALENTINE'S DAY MENU

SEAFOOD PLATTER FOR TWO

Freshly Shucked Oysters, Orient Clam Salad, Maine Lobster with Brandy Cocktail dressing, BlueFin Tuna Tartare, Mussels, Royal Belgian Oscietra Caviar (30gm), Kabosu Lime

PAN SEARED HOKKAIDO SCALLOP

Salted Kabosu Lemon, Oscietra Caviar, Coconut Fumet Foam

or

FOIE GRAS TSUKUNE SKEWER

Egg, Morel Mushroom, Truffle Cream

CHAR-GRILLED JAPANESE ABALONE

Japanese Yam, Swiss Chard, Chicken Jus

or

GRILLED SAWARA JAPANESE SPANISH MACKEREL

Variation of Sorrel, Potato Gnocchi, Fish Maw, Sorrel Salsa Verde

or

FOIE GRAS STUFFED HARE SADDLE

Kabu Radish, Pistachio, Tarragon Sauce

or

A5 "KOKUOU"EMPEROR BLACK WAGYU KUMAMOTO, JAPAN

Roasted Garlic Purée, Oca, Black Truffle

LYCHEE ROSE

Chiffon Sponge, Strawberry Confit, Lychee Vanilla Mascarpone

COFFEE CHOCOLATE

Praliné Feuilletine, Hazelnut Yogurt Mousse, Tiramisu Ice-Cream

14TH FEBRUARY

Lunch	from 12pm onwards	788 per couple
Dinner		
1 st seating	5.30pm to 7.30pm	788 per couple
2 nd seating	8.00pm to 10.30pm	888 per couple