

VALENTINE'S DAY DINNER MENU

KAVIARI KRISTAL OSCIETRE 30G (+\$200)

Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

POACHED L'ANTILope NORMANDY OYSTER

Kimchi granita, lychee

KING CRAB

Scallop mousse, bouillabaisse emulsion, pickled plum

ABALONE SOBA MAI JUK

Jewon citron, clam foam

WILD SEA BREAM

Squid noodles, kimchi jjigae sauce

AUSTRALIAN WAGYU SHORT RIB (MB5)

Horseradish purée, shiitake & black garlic, gochugaru veal jus

OPALYS YUZU MOUSSE

Mixed citrus compote, makgeolli sorbet

A Valentine's Day lunch menu card with a red background and white floral illustrations. The card is framed by a white border with floral patterns. The menu items are listed in white text on a dark red background.

VALENTINE'S DAY LUNCH MENU

KAVIARI KRISTAL OSCIETRE 30G (+\$200)

Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

POACHED L'ANTILPE NORMANDY OYSTER

Kimchi granita, lychee

KING CRAB

Scallop mousse, bouillabaisse emulsion, pickled plum

MIYAZAKI A4 STRIPLOIN

Horseradish purée, shiitake & black garlic, gochugaru veal jus

OPALYS YUZU MOUSSE

Mixed citrus compote, makgeolli sorbet