

“An Affair of Flavors for Your Perfect Valentine.”

“Whispers of Love in Every Bite,
A Journey of Passion from Sea to Sky,
Where Roses Bloom and Flavors Fly—
Celebrate the Art of Desire Tonight.”

... B E V E R A G E . . .

SIP SEDUCTION 26
Barsol Pisco, Crème de Fraise, Chambord, Strawberry Purée, Pineapple juice

... M E N U . . .

4 COURSE MENU \$168++
Wine Pairing \$98++

WHIPPED MOZZARELLA
Tomato Essence, Sicilian Olive Oil
Champagne Rosé - Duval-Leroy, Prestige 1er Cru , Brut NV



LANGOUSTINE & UNI CHAUD FROID
Caviar, Avocado, Sea Urchin, Citrus Gel
Riesling - Pewsey Vale, Eden Valley, Australia 2023



DOVER SOLE
Romanesco, Cauliflower, Caper-Almond Gremolata
*Sauvignon Blanc - Cuvée Les Racine, Alain Cailbourdin
Pouilly-Fumé, Loire Valley, France 2023*

WAGYU BEEF
Abalone, Truffle Purée
*Cabernet Franc - Thierry Germain, Terres Chaudes Saumur-Champigny
Loire Valley, France 2020*



ISAPAHAN ROSE MOUSSE
Raspberry Compote, Lychee Rose Sorbet
Moscato d’Asti, Nivole, Michele Chiarlo, Piedmont, Italy 2023

PETIT FOUR

Kindly notify our team of any allergies or dietary restrictions.
Menus are subject to change due to seasonality and product availability.
All prices are subject to 10% service charge and prevailing goods and services tax.