



VALENTINE'S DAY SPECIAL \$198 per person
(minimum 2 pax)

ADD ON: Black Truffle 10g \$60

Kaviari Baeri Royal Caviar 10g \$55

MARINATED JAPANESE HAMACHI WITH ROSELLA PONZU DRESSING

Pickled torch ginger | yuzu coulis

SHIITAKE MUSHROOM VELOUTE WITH SEA URCHIN CUSTARD

Shiitake mushroom | leek | coriander oil

WOOD GRILLED AUBERGINE & PORTOBELLO WITH BLACK TRUFFLE SOY

Smoked potato salad | sun dried cherry tomato | kale

or

BINCHOTAN ROASTED FREE RANGE CHICKEN

Truffle jus | celeriac puree | charred broccolini

or

POACHED MAINE LOBSTER

Red curry sauce | apple | long bean | preserved lemon | cereal crumble

or

A5 KAGOSHIMA WAGYU STRIPLOIN

Celeriac coulis | Cambodian kampot pepper | red wine glaze

LOVE YOU TO THE MOON

Coffee sponge | hazelnut caramel feuilletine | caramel cremeux | espresso mousse