

# Happy Valentine’s Day

**Amuse...**

Kaluga Caviar, Eggs Benedict Vol Au Vent  
Foie “Toast”, Cherry Jam, Pistachio  
Mini Kobe “Sliders”, Brioche Buns, Sweet Pickles

Choice Of

Maple Glazed Pork Belly, Apple-Apricot  
Compote, Chicharrón, Sesame–Orange Dressing

Bone Marrow Flan, Mushroom Marmalade,  
Perigord Black Truffles

Butter Lettuce, Avocado,  
Point Reyes Blue Cheese, Marinated Cherry Tomatoes,  
Champagne-Herb Vinaigrette

Choice Of

Kumamoto Oysters On the Half Shell,  
Ginger-Red Wine Mignonette

Sautéed Jumbo Lump Crab Cake, Basil Aioli,  
Tomato Relish, Micro Cress

Hokkaido Scallop "Carpaccio,"  
Shaved Myoga, Wasabi-Kosho Ponzu

Choice Of

**U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days**

Petit Cut Filet Mignon 170g  
New York Sirloin 340g  
Rib Eye Steak 395g  
Porterhouse 990g (For Two)

**Hokkaido “Snow”, Tomakomai, Japan**

New York Sirloin 150g Yuzu Kosho Butter (\$100 Supplement)

**From the Sea**

Grilled French Turbot, Roasted Heirloom Cauliflower, Fatty Raisins, Almonds, Cappers, Sauce Meuniere  
Maine Lobster, Black Truffle Sabayon 1kg **Supplemental \$50**

**Sides**

Soft Polenta with Parmesan  
Fried Pee Wee Potatoes, Crisp Shallots, Garlic Aioli  
Roasted Brussels Sprouts, Sesame Miso Aioli

**Dessert...(Shared for Two)**

Valrhona Chocolate Soufflé, Crème Fraiche Cream, Gianduja Ice Cream

***\$250 per person, Limited Seating Available***

“All prices are subject to 10% service charge and prevailing government taxes”