

ADRIFT

by Chef David Myers

VALENTINE'S DAY DINNER

118 per guest

TO START

Oyster, apple, lemon thyme

Mackerel, nori, miso

Chicken Liver Parfait, black lime lavosh

Tuna, smoked tomato, caviar, shiso

Uni, noodle, dashi, truffle, parsley

Quail, aubergine, char sui, morning glory

TO SHARE

Striploin, potato, bone marrow, mother sauce

served with

Broccolini, garlic, hazelnut, olive oil

Doughnut, toasted hay, caramelized milk

Strawberry, gin, rose, chocolate

Petite Fours

Beverage Pairing

complete your culinary journey with special cocktails and wines

78 per guest