

VALENTINE'S DAY DINNER MENU



AMUSE BOUCHE

loiret beetroot, imperial oscietra caviar, otoro



HOKKAIDO KING SCALLOP

hokkaido king scallop, baerii caviar, oba



SCOTTISH LANGOUSTINE

loch fyne langoustine, kaluga caviar, carrot



PROVENCE WHITE ASPARAGUS

first provence white asparagus, hybrid aged caviar, miso



BASQUE COUNTRY WILD TURBOT

basque country wild turbot, oscietra caviar, menegi

OR

OMI BEEF

omi beef, shadi caviar, pink fir apple



AOMORI APPLE

aomori apple, fleur de sel, shiso



SHIZUOKA STRAWBERRY

shizuoka strawberry, yogurt, rhubarb



\$528 PER PERSON

WINE ACCOMPANIMENT \$328 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$496 PER PERSON

NON-ALCOHOLIC ACCOMPANIMENT \$148 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON | SHARING PORTION ADDITIONAL \$18 PER PERSON



CHEF OWNER: **EMMANUEL STROOBANT**
RESTAURANT MANAGER: **JOANNE WAI**
WINE CONSULTANT: **TAN YING HSIEN, MW**