

VALENTINE'S DAY LUNCH MENU



AMUSE BOUCHE

loiret beetroot, imperial oscietra caviar, otoro



SCOTTISH LANGOUSTINE

loch fyne langoustine, kaluga caviar, carrot



BASQUE COUNTRY WILD TURBOT

basque country wild turbot, oscietra caviar, menegi

OR

OMI BEEF

omi beef, shadi caviar, pink fir apple



SHIZUOKA STRAWBERRY

shizuoka strawberry, yogurt, rhubarb



\$328 PER PERSON

WINE ACCOMPANIMENT \$188 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$276 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**