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VALENTINE'S DAY  
TASTING MENU

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240 PER COUPLE

KUSSHI OYSTERS

ossetra caviar, finger lime,  
red wine minonette

SCALLOP CEVICHE

pistachio, tigers milk, watermelon  
radish, trout roe

PRAWN & LOBSTER  
RAVIOLO

uni cream, yuzu tobiko, nori

CARVED TABLESIDE  
CHARCOAL GRILLED  
CHATEAUBRIAND FOR 2 (100Z)

butter root vegetables, truffle, port jus

RED GLAZE  
CHOCOLATE CAKE

chocolate sponge, yuzu namelaka,  
strawberry, stracchiarella ice cream

LOVER'S PACKAGE \$400 PER COUPLE (INCLUDES VALENTINE'S DINNER  
FOR 2, BOTTLE TAITTINGER CHAMPAGNE, ROSE PETALS, BOX OF  
HANDMADE CHOCOLATES