

VALENTINE'S DAY DINNER MENU



LOIRE VALLEY OSCIETRA CAVIAR

oscietra caviar, king scallop, green tea



YAMAGATA BOTAN EBI

botan ebi, amela tomato, genmaicha



HOKKAIDO SAMEGAREI

roughscale sole, white asparagus, lisan oolong



MANJIMUP MARRON

blue marron, salsify, long jing



BRITTANY BLUE LOBSTER

blue lobster, parsnip, silver needle tea

OR

OMI BEEF

omi beef, black garlic, lapsang souchong



AOMORI FUJI APPLE

fuji apple, umeshu, osmanthus



WAKAYAMA MANDARIN

japanese mandarin, araguani chocolate, pu-er



\$588 PER PERSON (NON-WINDOW SEATING)

\$688 PER PERSON (WINDOW SEATING)

WINE ACCOMPANIMENT \$268 PER PERSON

CHAMPAGNE EXPERIENCE ACCOMPANIMENT \$388 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$498 PER PERSON

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



CHEF OWNER: **EMMANUEL STROOBANT**
WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes