

# VALENTINE'S DAY LUNCH MENU



**LOIRE VALLEY OSCIETRA CAVIAR**  
oscietra caviar, king scallop, green tea



**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



**WAKAYAMA MANDARIN**  
japanese mandarin, araguani chocolate, pu-er



**\$298 PER PERSON (NON-WINDOW SEATING)**  
**\$398 PER PERSON (WINDOW SEATING)**

WINE ACCOMPANIMENT \$148 PER PERSON

CHAMPAGNE EXPERIENCE ACCOMPANIMENT \$198 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$228 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