



VALENTINE'S DAY SET MENU LUNCH

**Kaviari Kristal Oscietre Prestige 50G (+288 for sharing)**  
Egg white, miso egg yolk, chives, myoga, wasabi creme fraiche, blinis

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AMUSE BOUCHE

**Oyster with Ponzu Pearls**

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FIRST COURSE

**Hokkaido Scallop Tartare with Buttermilk Vinaigrette,  
Pickled Yuzu Daikon**

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SECOND COURSE

**A4 Wagyu Miyazaki Striploin with Black Pepper Sauce,  
Potato Terrine**

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THIRD COURSE

**Chocolate Mousse with Earl Gray Coconut Sorbet,  
Hibiscus Rose Compote**

\$158++  
per person





VALENTINE'S DAY SET MENU LUNCH

VEGETARIAN

AMUSE BOUCHE

**Zucchini Flower Tempura with Kizami Wasabi Aioli**

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FIRST COURSE

**Amela Tomato with Thai Basil Sorbet**

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SECOND COURSE

**Wild Mushroom Soba Mai**

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THIRD COURSE

**Tropical Mango with Glutinous Rice Tuile,  
Coconut Sorbet**

\$158++  
per person

