

# Happy Valentine's Day

## **Amuse...**

Kaluga Caviar, Eggs Benedict Vol Au Vent  
Foie "Toast", Cherry Jam, Pistachio

## **I.**

### **Choice Of...**

Hokkaido Scallop "Carpaccio",  
Shaved Myoga, Wasabi-Kosho Ponzu

3 pcs Oysters On The Half Shell,  
Green Apple Mignonette

Butter Lettuce, Avocado,  
Point Reyes Blue Cheese, Marinated Cherry Tomatoes,  
Champagne-Herb Vinaigrette

## **II.**

### **Choice Of...**

Maple Glazed Pork Belly, Apple-Apricot Compote,  
Chicharrón, Sesame-Orange Dressing

Sautéed Jumbo Lump Crab Cake, Basil Aioli,  
Tomato Relish, Micro Cress

Bone Marrow Flan, Mushroom Marmalade,  
Périgord Black Truffles

## **III.**

### **Choice Of...**

#### **U.S.D.A. Prime, Illinois Corn Fed, Aged 21 Days**

Petite Cut Filet Mignon 170g, Béarnaise

New York Sirloin 340g, Armagnac & Peppercorn

Rib Eye Steak 395g, Steak Sauce

Porterhouse 990g (For Two)

#### **American Wagyu, Snake River Farms, Idaho**

Petite Cut Filet Mignon 170g, Béarnaise (\$75 Supplement)

New York Sirloin 230g, Armagnac & Peppercorn (\$80 Supplement)

#### **Hokkaido "Snow", Tomakomai, Japan**

New York Sirloin 130g, Yuzu Kosho Butter (\$150 Supplement)

### **From the Sea**

Pan Roasted French Turbot, Mussels, Fennel, Saffron, Jerusalem Artichoke

Maine Lobster, Black Truffle Sabayon 1kg (\$50 Supplement)

## **Sides...**

Creamed Spinach, Fried Organic Egg

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Brussels Sprouts, Smoked Bacon, Cipollini Onions

## **IV.**

### **Dessert for Two**

#### **Choice Of...**

Basque Cheesecake, Raspberry Gelato, Caramelized Almond

Manjari Chocolate Cremeux, Caramel Chantilly, Tahitian Vanilla Ice Cream

Valrhona Chocolate Soufflé, Crème Fraîche Cream, Raspberry Gelato (For Two)

**\$250 per person**

"All prices are subject to 10% service charge and 7% GST"