

Happy Valentine's Day

Amuse...

Kaluga Sturgeon Caviar, Lemon Herb Blini, Traditional Accompaniments
Tuna Tartare "Sandwiches" Togarashi Crisps
Mini Kobe "Sliders", Brioche Buns, Sweet Pickles

Choice Of

Austrian Oxtail Bouillon, Chervil, Bone Marrow
Dumplings, Perigord Black Truffles

Mushroom Soup, Trumpet Mushrooms, Perigord
Black Truffles

Choice Of

Kumamoto Oysters On the Half Shell,
Ginger-Red Wine Mignonette

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

Choice Of

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

Petit Cut Filet Mignon 170g
New York Sirloin 340g
Rib Eye Steak 395g

Australian Angus, 300+ Days Grain Fed, Rangers Valley, Aged 35 Days

Porterhouse 990g (For Two)

Fresh Fish

Grilled French Turbot "Riviera Style", Braised Fennel, Baby Artichoke, Confit Tomato, Fennel
Maine Lobster, Black Truffle Sabayon 1kg **Supplemental \$50**

Sides

Soft Polenta with Parmesan
Fried Pee Wee Potatoes, Crisp Shallots, Garlic Aioli
Roasted Brussels Sprouts, Sesame Miso Aioli

Dessert...(Shared for Two)

Valrhona Chocolate Soufflé, Crème Fraiche Cream, Gianduja Ice Cream

\$250 per person, Limited Seating Available

"All prices are subject to 10% service charge and prevailing government taxes"