

CLUB55 VALENTINE'S DAY SET DINNER MENU



Amuse Bouche

Pacific Oyster Fritter
Foie Gras with Berries, Walnut and Port Wine

Appetiser

Japanese Ocean Cod & Blue Lobster Apple-Celery,
Mentaiko Aioli, Sea Urchin Emulsion

Entree

Hokkaido Scallop Veloute
Spinach, Oscietra Caviar

Main Course

Kago Wagyu Beef
Beef Cheek & Sweetbread, Savoy Cabbage
Baby Carrot, Porcini Soil, Truffle Jus

*An alternative main course (no beef)
can be arranged upon reservation.*

Dessert

Dark Chocolate Praline Mousse with Pink Strawberry
Candy Floss Cloud spun à la minute.

