

VALENTINE'S DAY CHEF'S SELECTION

175 per person | To be enjoyed by the whole table

Appellation Rock Oyster / Champagne Shrub
4 Pieces 26 / 6 Pieces 39 / 12 Pieces 75
add caviar 12 per piece

SNACKS

Appellation Rock Oyster/ Champagne Shrub
Salmon Rilette/ Pink Pepper/ Salmon Caviar
Scallop Sashimi/ Mango/ Finger Lime
Kuro Fried Chicken/ Ume/ Micro Coriander

ENTREES

Red Snapper Sashimi/ Lemonade Lemon/ Cucumber
Kingfish Sashimi/ Black Garlic/ Avocado

Zucchini Flower Tempura/ Shellfish Mousseline/ Capsicum
Kagoshima Wagyu Beef Tartare/ Sukiyaki Sauce/ Egg Yolk Jam
Scallop/ Mochi Rice Risotto/ Kaffir Lime/ Summer Vegetables

MAIN

Wagyu Beef Rump Cap MBS8+/ Beef Jus
Add Black Truffle 4g +25
Crispy Potato/ Comte

DESSERTS

Lemon Chiboust/ Vanilla
Shiso/ Hibiscus Chocolate Bonbon

1.5 % surcharge on all credit cards
10% Surcharge for groups of 8 or more