

# Happy Valentine's Day

## ***Amuse...***

Kaluga Sturgeon Caviar, Eggs Benedict Vol Au Vent  
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**

Majestic 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", Cannellini Beans, Confit Bacon, Artichokes, Bean Purée  
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"