

Happy Valentine's Day

Amuse...

Périgord Black Truffles, Eggs Benedict Vol Au Vent
Tuna Tartare "Sandwiches" Togarashi Crisps
CUT "Sliders", Brioche Buns, Sweet Pickles

Choice Of

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

Mushroom Soup, Morel Mushrooms,
Périgord Black Truffles

Oysters On the Half Shell,
Green Apple Mignonette

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

Choice Of

USDA Prime, Illinois Corn Fed, Aged 21 Days

New York Sirloin 340g, Armagnac & Peppercorn
Rib Eye Steak 395g, Steak Sauce
Porterhouse 990g (For Two)

American Wagyu, Snake River Farms Idaho

Filet Mignon 170g (\$40 Supplement)
New York Sirloin 230g (\$45 Supplement)
Eye Of Rib Steak 280g (\$50 Supplement)

100% Black Angus, Aged 21 Days, Nebraska

Filet Mignon 170g, Béarnaise

Hokkaido "Snow", Tomakomai, Japan

New York Sirloin 150g, Yuzu Kosho Butter (\$100 Supplement)

Catch of The Day

Broiled Miso Ora King Salmon, Wasabi Potato Purée, Ikura, Shiso Yuzu Kosho
Maine Lobster, Black Truffle Sabayon 1kg (\$50 Supplement)

Sides...

Creamed Spinach, Fried Organic Egg
Peewee Potatoes, "Patatas Bravas", Garlic Aioli
Roasted Brussels Sprouts, Smoked Bacon, Cipollini

Dessert... (Shared for Two)

Valrhona Chocolate Soufflé, Crème Fraiche Cream, Raspberry Gelato

\$198 per person, 2 hours dining period

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