

# Happy Valentine's Day

## **Amuse...**

Périgord Black Truffles, Eggs Benedict Vol Au Vent  
CUT "Sliders", Brioche Buns, Sweet Pickles  
Kaluga Caviar, Uni, Dashi Soy Jelly, Horseradish Panna Cotta

## **Choice Of...**

Big Eye Tuna Tartare, Wasabi Aioli,  
Ginger, Togarashi Crisps, Tosa Soy

Oysters On The Half Shell,  
Green Apple Mignonette

Butter Lettuce, Avocado,  
Point Reyes Blue Cheese, Marinated Cherry Tomatoes,  
Champagne-Herb Vinaigrette

## **Choice Of...**

Maple Glazed Pork Belly, Apple-Apricot Compote,  
Chicharrón, Sesame-Orange Dressing

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

Bone Marrow Flan, Mushroom Marmalade,  
Périgord Black Truffles

## **Choice Of...**

### **U.S.D.A. 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 130g, Yuzu Kosho Butter (\$100 Supplement)

## **From the Sea**

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 for Two... (Choice Of)**

Valrhona Chocolate Soufflé, Crème Fraîche Cream, Raspberry Gelato  
Warm Butterscotch Apple Crumble, Toasted Almonds, Tahitian Vanilla Ice-Cream

**\$250 per person**

*Enjoy with a glass of Pierre Gimonet Rosé Champagne for \$40*