

The Valentine's Menu 2026

Served on Saturday and Sunday, 14th and 15th February 2026

Choose 2 or 3 dishes from the box for a 5 or 6 course menu, respectively

(Our Vegetarian Festive Menu is also available upon request)

Amuse Bouche:

Truffle Cheese Vol-au-Vent
& Black Truffle Asparagus Tartlet

BLACK PEARLS SEDUCTION (supplement \$58)

30 gr tin of Siberian Caviar, served with Marinated Hokkaido Scallop,
Cold Angel Hair with Snow Crab Meat & Blinis with Condiments

STOLEN HEART AT FIRST DATE

Yellowtail Carpaccio, Siberian Caviar, Apple Velouté, Dill Oil

GOLDEN KISS OF THE SEA

Sustainable Bluefin Tuna Tartare, Pickled Cucumber, Bafun Sea Urchin

ROYAL TEMPTATION

Seared Foie Gras, Strawberry Jam

FLIRT OF THE OCEAN

Orecchiette, Boston Lobster, Cherry Tomatoes, Basil



CATCH ME IF YOU CAN

Cod Fish, Crab Meat, Spicy Tomatoes

or

AMBER SEDUCTION

Roasted Australian Quail, Persimmon, Green Pepper Sauce

or

FALLING FOR YOU

Tochigi Wagyu A5, White Corn (supplement \$58)



THE CROWN OF LOVE

Pistachio Cream, Raspberry Cheese Cake



6 Course Menu 218++, pairing with 6 tasting glasses of wine add 108++

5 Course Menu 188++, pairing with 5 tasting glasses of wine add 98++