

# *The Valentine's Menu 2026*

Served on Saturday and Sunday, 14<sup>th</sup> and 15<sup>th</sup> 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++*