

THE VALENTINE'S DAY MENU

Served from Friday to Sunday, 14th to 16th February 2025

*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:

TASTING OF OSCIETRA CAVIAR, BLINIS, CRÈME FRAICHE
& SIBERIAN CAVIAR ON A SMOKED SALMON ROLL

30 GRAMMI DI CAVIALE SIBERIANO *(supplement \$58)*

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



RICCIOLA

Yellowtail Carpaccio – Siberian Caviar – Apple Velouté – Dill Oil



TONNO

Sustainable Bluefin Tuna Tartare – Pickled Cucumber – Bafun Sea Urchin



FEGATO GRASSO

Seared Foie Gras – Strawberry Jam

ASTICE

Orecchiette – Boston Lobster – Cherry Tomatoes – Basil



BRANZINO

Cod Fish – Crab Meat – Spicy Tomatoes

or

QUAGLIA

Roasted Australian Quail – Persimmon – Green Pepper Sauce

or

MANZO

Tochigi Wagyu A5 – White Corn *(supplement \$58)*



DOLCE

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++