

Valentine's Menu

— Accompanied with Selected Wines —

pass-around

Marinated Thai Roasted Beef with Crispy Cucumber
Marinated Salted Oil Salmon Ceviche "Yu Sheng"

Oyster Bay Sparkling Cuvee Rose, N.V. - Marlborough, New Zealand

starter

Canadian Bay Oyster

Cucumber Green Tea Relish, Chardonnay infused Water Melon & Pan Seared Pecorino Pesto Tuna

Oyster Bay Chardonnay 2015 - Marlborough, New Zealand

warm appetizer

Superior Soya Pan Seared Cod Fish & Steamed Oriental Coconut Egg Snow Mousseline

Cilantro, Crispy Ginger & Fish Roe

Luis Canas Barrel Fermented Blanco 2014 - Rioja, Spain

inter-mezzo

Mango, Tonic & Mint Granita

main course

Braised Wagyu Beef Cheek

Blue Cheese Dauphinoise & Wilted Spinach Sphere

Luis Canas Reserva 2011 - Rioja, Spain

(Non-beef options are available upon request. Contact us for more information)

sweet

Manjari Chocolate Ginger Gateau

Raspberry Jelly & Chantilly Cream