

# VALENTINE'S DAY CHEF'S SELECTION MENU

180 per person | To be enjoyed by the whole table

Glass of Boll and Cie Blanc de Blanc Champagne

Or

Original Mocktail on arrival

Additional Oysters

*½ Dozen 27, 1 Dozen 52*

Appellation Rock Oysters / Champagne Vinegar Shrub / Herb oil

*Add Black River Caviar +10 Per Piece*



## SNACKS

Seafood Tartlet / Sweet Prawn / Hokkaido Scallop / Sea Urchin

Tuna Tartare/ Davidson Plum / Wasabi Crème Fraîche

Kangaroo Choux / Comte / Magou Pepper

Salmon Roe / Blue Swimmer Crab / Churros

## ENTRÉE

Calamari/ Black River Caviar / Burnt Butter Snow / Buckwheat Crepe

Kagoshima Wagyu Sirloin Carpaccio / Umami Egg

*Add Black Truffle+25*

Celeriac and Ricotta Tofu Ravioli / Apple / Black Lime / Almond Sourdough

## MAIN

Aged Duck Breast / Japanese Sansho Pepper Sauce

OR

Full Blood Mayura Wagyu Tri Tip MBS 8+ / Beef Jus *Surcharge +10*

*Add Black Truffle +25*

## DESSERT

Amazon Cacao Chocolate / Majambo

Hibiscus Tea Bonbon

*1.5 % surcharge on all cards*