

SEASONS OF OUR LOVE

VALENTINE'S DAY DINNER

5-COURSE DINNER

208++/PAX

SOMMELIER WINE PAIRING

78++/PAX

AMUSE-BOUCHE



PAN-SEARED TUNA

Stracciatella, Green tomatoes, Salted Kale

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STARTER



SMOKED DUCK BREAST

*Puffed Quinoa, Candied Macadamia, Figs,
Pickled Persimmon, Raspberry Ricotta*

OR

SALMON TARTARE

*Homemade Cured Salmon, Lavender Yogurt,
Horseradish, Dill Oil, Salmon Roe*



WINE PAIRING: DR LOOSEN 'DR L' RIESLING
- MOSEL, GERMANY

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SOUP



ZUPPA DI FRUTTI DI MAR

*Baguette Chip, San Marzano, Olive Kalamata, Italian
Parsley, Scallop, Squid, Prawns, Seabass, Black Mussel*

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INTERMEZZO



CAPELLINI ALLA CAPESANTE

*Angel Hair Pasta, Avruga Caviar, Charred Scallop, Black
Olives, Shallots, Blistered Capers, White Puttanesca*



GRANT BURGE BENCHMARK CHARDONNAY
- BAROSSA, AUSTRALIA

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MAINS



MS7 JADE PURE WAGYU STRIPLOIN

*King Oyster Mushroom, Confit Tomato, Baby Turnip,
Mashed Sweet Potato, Truffle Jus*



CHATEAU LOUMELAT CUVÉE
- BORDEAUX, FRANCE

OR

BACCALÀ

*Silver Cod Fish, Roasted Romanesco, Carrot Puree,
Lemon Beurre Blanc Sauce, Petite Herbs*



ODYSSEY SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND

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DESSERTS



FRENCH EARL GREY RASPBERRY GÂTEAU

Macaron, Raspberry, Pistachio, Mango Puree

OR

PRALINE HAZELNUT GÂTEAU

*Pistachio, Swiss Chocolate Biscuit, Praline,
Raspberry, Macaron, Masala Coffee Sauce*



BOTTEGA VINO DELL'AMORE MOSCATO
- VENETO, ITALY