



Valentine's Menu

OYSTER Tartare, Watercress, Caviar

Ruinart Blanc De Blancs Brut NV, Champagne, France

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FOIE GRAS Terrine, Port Jelly, Pickled Grapes

Riesling Mt Difficulty Target 2017, Central Otago, New Zealand

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SCALLOPS Hokkaido, Seaweed Butter, Champagne Sauce

Albarino Vionta Agnus Dei 2016, Rias Baixas, Spain

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MAIN COURSE

Choice of One per Person

BEEF FILLET Potato Terrine, Salsify, Truffle Sauce

Malbec Luigi Bosca 2017, Mendoza, Argentina

or

LOBSTER Raviolo, Shellfish Sauce

Chardonnay Petit Chablis Château De Maligny, Jean Durup Père & Fils 2018, Burgundy, France

or

COMTÉ CHEESE Porcini Mushroom and Truffle Quiche (V)

Gamay, Pinot Noir Stephanie Colinot, Coteaux Bourguignons 2018, Irancy, France

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CHOCOLATE DELICE

Strawberry Jelly, Vanilla Ice-cream

Vajra Moscato d'Asti 2019, Piedmont, Italy

\$988 Per Person
\$488 Wine Pairing

+10% service charge

