



Valentine's
Dinner Menu

APPETISER

for Sharing

King Crab Salad

Marie Rose,
gem lettuce

Sweet Shrimp Crudo

sea urchin,
shiso vinaigrette

Crispy Scallop

Oscietra caviar,
turnip tartar sauce

PASTA

Chitarra Pomodoro

burrata, fennel sausage, aged balsamic

or

Ham & Cheese Pasta

(+\$180 for 6g winter black truffle)

MAIN

Lobster Termidor *(half)*

Béarnaise, fingerling potatoes,
lardons frisée salad

or

Duo of Wagyu Beef

roasted rump cap, braised short rib,
morel mushrooms, chilli oil

DESSERT

Black Forest Cake

Vanilla Chantilly

or

Sweet Potato Sundae

Black truffle, salted caramel

or

Choice of Gelato

\$1,980 FOR TWO

10% service charge applies.