

Valentine's Day MENU

\$140

OYSTERS

\$5 per

horseradish, lemon

CAVIAR

\$110

chive, crème fraîche, potato crisp

FIRST

TUNA CRUDO

cucumber, coriander oil, orange

SECOND

BABY GEM LETTUCE

green goddess dressing, quail egg, pancetta crumb

THIRD

SCALLOP & SQUID INK MEZZALUNA

cioppino, mussel, sundried tomato

FOURTH

FENNEL SAUSAGE STUFFED CHICKEN BREAST

carrot & parsnip pavé, spinach & sorrel verde, tomato jus

or

BEEF TENDERLOIN

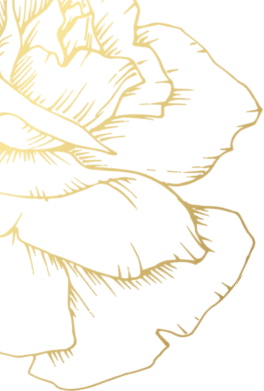
caramelized parsnip purée, charcoal roasted leek, potato croquette

DESSERT

CHOCOLATE SHORTCAKE

kalamansi, rosewater marshmallow, toasted almond ice cream





Valentine's Day

VEGETARIAN MENU

\$140

FIRST

BABY GEM LETTUCE

green goddess dressing, quail egg, focaccia crumb

SECOND

BEET & BURRATA

orange, walnut vinaigrette, sunshoot

THIRD

EGGPLANT MEZZALUNA

tomato bisque, sundried tomato, leek

FOURTH

ROASTED CAULIFLOWER

hen of the woods, black truffle & hazelnut pesto, parmesan gnocchi

DESSERT

CHOCOLATE SHORTCAKE

kalamansi, rosewater marshmallow, toasted almond ice cream

