

VALENTINE'S MENU 14th February 2026

STARTER

Pan Seared Foie Gras 38
finger lime, fig jam, parsley oil

Saffron & Shellfish Veloute 34
prawns, white wine, shellfish sauce

Wagyu Beef Carpaccio 32
frisee, radish, mustard, yuzu pearl

SHARING

Sakoshi Bay Japanese Rock Oysters 36
half dozen

Saffron & Shellfish Veloute 48
prawns, saffron, white wine, shellfish sauce

MAIN

Dover Sole Meunière 46
spinach, potato, crouton

Lobster Pasta 68
whole lobster, cherry tomatoes, cream sauce

Braised Wagyu Beef 48
mashed potato, carrot, shimeji, mushrooms

DESSERT

Bleu Banana Mille Feuille 24
banana, gelato

Choco Lava 20
chocolate fudge cake, gelato

All prices are subject to GST and service charge.