

VALENTINE'S MENU

14th February 2026

ANTIPASTI

Pan-Seared Foie Gras 38
foie gras, blueberry, cinnamon crumble

Octopus Alla Saffrontrata 34
saffron garlic aioli, tomato

Lobster Bisque al Caviale 32
lobster, smoked herring roe

SHARING

Sakoshi Bay Japanese Rock Oysters 36
half dozen, mignonette sauce

MAINS

Sole Fish al Vermouth 45
asparagus, baby carrots, herbs

Slow-Braised Wagyu Beef 48
creamy polenta, vegetables, red wine

Grilled Lobster Tagliatelle 68
whole lobster, clams, mussels, lobster jus

DESSERTS

Classic / Pistachio Tiramisu 16