

VALENTINE'S DAY MENU

Her

Balik Salmon

cucumber • oscietra caviar • crème fraîche

Moët & Chandon NV Rosé Impérial, Champagne, France NV

Smoked Duck Consommé

black truffle • beetroot

Roasted Hokkaido Scallop

cauliflower risotto • crispy capers • pickled raisins • pine nuts

Veuve Clicquot Rosé, Champagne, France NV

Surf & Turf

roasted U.S. Prime beef tenderloin • Boston lobster • vichy carrots • sauce béarnaise

Ruinart Rosé, Champagne, France NV

Lichu Chocolate & Cherry Soufflé “L' Amour”

Tahitian vanilla ice cream

His

Tuna Tartare

avocado • wasabi • seaweed essence

Moët & Chandon NV Rosé Impérial, Champagne, France NV

Lobster Consommé

green peas • tomatoes • basil

Smoked Oyster

oscietra caviar • cauliflower risotto

Veuve Clicquot Rosé, Champagne, France NV

Tournedos Rossini

green asparagus • white onion purée • sauce périgourdine

Ruinart Rosé, Champagne, France NV

Lichu Chocolate & Cherry Soufflé “L' Amour”

Tahitian vanilla ice cream

\$4,288 per couple

Including 3 glasses of Rosé Champagne per person

Including romantic experience with 50 minutes body massage per person