

CHEF'S TABLE

BY CHEF STEPHAN

Valentine's Day LUNCH MENU

12PM ONWARDS, 1.30PM LAST ORDER
\$108++/PAX

WARM SOURDOUGH BREAD WITH FRENCH BUTTER

STARTER: 1ST COURSE

JAPANESE YELLOWTAIL

SASHIMI OF HAMACHI, SAFFRON SAUCE, CUCUMBER, OXALIS, IKURA, DILL,
PICKLED BABY ONIONS, ALYSSUM FLOWER

STARTER: 2ND COURSE

PACIFIC COD FISH

SLOW COOKED BLACK COD FISH, SEASONAL MUSHROOM,
PORCINI SABAYON, BUCKWHEAT

OR

PORK. RISOTTO. EGG YOLK

IBERCIO PORK COLLAR, BUTTER CONFIT EGG YOLK, AGED RISOTTO, CRISP
PORK SKIN, JAMON BELLOTA CHORIZO, NASTURTIUM LEAVES

MAIN COURSE

WAGYU BEEF

MEDIUM ROAST WAGYU BEEF FLANK STEAK, CARAMELIZED ONION CREME,
ROAST BABY GEM LETTUCE "CAESAR STYLE", RADISH, ARTICHOKE CHIPS,
THYME JUS, MUSTARD LEAVES

DESSERT

CHOCOLATE, ROSE & GOLD

TEXTURES OF CHOCOLATE, LYCHEE & ROSE SORBET, SUGAR TUILE, 23K GOLD