

# CHEF'S TABLE

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BY CHEF STEPHAN

## *Valentine's Day* DINNER MENU

5.30PM, 5.45PM OR 6.00PM SEATING  
\$148++/PAX | 2-HOUR DINING PERIOD

*WARM SOURDOUGH BREAD WITH FRENCH BUTTER*

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*STARTER: 1ST COURSE*

### **JAPANESE YELLOWTAIL**

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

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*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

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*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

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*DESSERT*

### **CHOCOLATE, ROSE & GOLD**

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