

# CHEF'S TABLE

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BY CHEF STEPHAN

## VALENTINE'S DINNER 2023

**\$148++/pax** - 5:30pm, 5:45pm & 6pm  
(2 hours dining period)

### **Bread serving**

Sourdough bread with French Butter

### **1st Course**

#### **JAPANESE YELLOWTAIL**

sashimi of hamachi, saffron sauce, cucumber, oxalis, ikura  
dill, pickled baby onions, Alyssum flower

### **2nd Course**

#### **ATLANTIC COD FISH**

slow cooked cod fish, seasonal mushroom,  
porcini sabayon, buckwheat

**OR**

#### **PORK / RISOTTO / EGG YOLK**

braised pork cheeks, 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**

textures of chocolate, lychee & rose sorbet, sugar tuile, 23k gold