

# CHEF'S TABLE

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BY CHEF STEPHAN

**VALENTINE'S DINNER 2023**

**\$248++/pax - 8:00pm onwards**

**Amusebouche**

**HOKKAIDO SCALLOP**

kohlrabi, sunchoke, caper

**Bread serving**

Sourdough bread with French Butter

**1st Course**

**JAPANESE YELLOWTAIL & CAVIAR**

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

**2nd Course**

**ATLANTIC COD FISH**

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

**3rd Course**

**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 & BLACK TRUFFLE**

medium roast wagyu beef flank steak, caramelized onion creme, roast baby  
gem lettuce "Caesar style", black truffle,  
artichoke chips, thyme jus, mustard leaves

**Pre-Dessert**

**CHAMPAGE & STRAWBERRY SORBET**

**Dessert**

**CHOCOLATE & ROSE**

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

**PETIT FOURS**