



## **4-Course Valentine's Day Set Menu | \$168++ per person**

*Additional Wine Pairing: Upgrade at \$48++ for 2 glasses or \$68++ per person for 3 glasses*

*Wine Pairing to start: Moët & Chandon Rosé Imperial, Epernay, France*

### **To Start**

Truffle Cheese Tartlet  
SKIRT's Sourdough & Seaweed Butter

---

### **Hokkaido Scallop Ceviche**

Avocado, Watermelon Radish, Strawberry Basil Dressing

---

### **Lobster Ravioli**

Maine Lobster, Jerusalem Artichoke, Lobster Bisque  
*Wine Pairing: 2022, Domaine Ellevin Chablis, Chardonnay, Bourgogne, France*

---

### **Grilled Iberico Pluma**

Mojo Rojo, Black Garlic, Cordyceps  
*Wine Pairing: 2021, Juan Gil Silver Label Monastrell, Jumilla, Spain*

**Or**

**Wood-fired Australian Wagyu Tenderloin** *(Supplement +\$30)*

Burnt Cauliflower, Bone Marrow, Albufera Sauce  
*Wine Pairing: 2020, Alaine Jaume Terrasses de Montnirail, Gigondas, Rhones, France*

---

### **Strawberry and Mascarpone Entremet**

Strawberry Chocolate, Mascarpone Mousse Cake, Berries Coulis

### **Petits Fours**

Raspberry Tart  
Strawberry Chocolate Praline  
Smoked Chocolate Truffle

Please approach our Talent if you have any dietary restrictions.  
This set menu is not eligible for any discount.