



# AN EVENING TO REMEMBER

Valentine's Day 2025

## APPETIZER

### King Crab Tartare (E, F, SF)

*Cucumber jelly, salmon roe, pickled daikon, snow pea, rose, apple julienne, caviar*

2019 | Villa Conchi | Imperial Reserva | Extra Brut | Spain

or

### Carabineros Prawns (D, F, SF, A)

*Sea urchin, tobiko, whiskey ginger beurre noisette*

2021 | Tampesta | Neko | Godello | Tiera De Leon | Spain

or

### Garden Salad (M)

*Watermelon radish, morel mushroom, olive dust, pumpkin drops, lemon vinaigrette, black truffle*

2023 | Rivera Fedora | Bombino Bianco | Castel Del Monte | Puglia | Italy

## INTERMEDIATE

### Brown Onion Soup (G, D)

*Onion sorbet, baguette, gruyère cheese, onion compote*

2021 | Scott Base | Pinot Noir | Central Otago | New Zealand

## MAIN COURSE

### Wagyu Beef with Brioche (G, D, E, A)

*French beans, foie gras, bell pepper purée, au jus*

2021 | Los Vascos | Cromas | Gran Reserva | Carmenere | Colchagua Valley

or

### Cep Mushroom Pappardelle Pasta (G, D, E)

*Chives, shimeji, enoki, black truffle pâté, parmesan snow*

2021 | Domaine Albert Bichot | Chardonnay | Chablis | France

or

### Lamb Shoulder Roulade (D, A)

*Fregola, artichoke, chanterelle mushroom, lamb jus, ricotta, spinach*

2022 | Domaines d'Aussières by Lafite Rothschild | Red Blend | Pays d'Oc | France

or

### Red Mullet (D, F, SF, A)

*Bouillabaisse, razor clams, mussel, grapefruits, mullet bottarga*

2023 | Craggy Range | Sauvignon Blanc | Marlborough | New Zealand

## DESSERT

### Baked Alaska (A, G, D, E)

*Strawberry ice cream*

A - Alcohol | D - Dairy | E - Egg | F - Fish | G - Gluten | SF - Shellfish | V - Vegetarian

Four-course set menu | RM 588 nett per person  
Additional wine pairing | RM 200 nett per person