

Valentine's Day Course Menu

Available from 13th February to 15th February

6 dish course

Oyster

*Sakoshi Bay oyster (JapanO,
Shallot, red wine vinegar*

Pure White Corn Potage

*White sweet corn potage soup,
crispy Parmigiana cheese*

Aburi Yellowtail

*Lightly grilled Japanese Buri (Yellowtail),
red wine and balsamic vinegar sauce*

Porcini Risotto

*Porcini, shiitake, shimeiji mushroom, cream,
Parmigiano cheese, truffle oil*

Tajima Wagyu Beef Rump Cap

*Roasted Tajima Wagyu Beef rump cap,
roasted vegetables*

Dessert

*Amaou Strawberry Ice-cream,
Japanese Melon*

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7 dish course

Amuse Bouche

*Sakoshi Bay oyster,
Ora king salmon Mi-cui, avocado cheese
mousse, white wine compot grapes*

Pure White Corn Potage

*White sweet corn potage soup,
crispy Parmigiana cheese*

Aburi Yellowtail

*Lightly grilled Japanese Buri (Yellowtail),
red wine and balsamic vinegar sauce*

Amadai Poele

*Amadai (Japanese Seabream) Poele with
crispy fried scale, seafood broth*

Porcini Risotto

*Porcini, shiitake, shimeiji mushroom, cream,
Parmigiano cheese, truffle oil*

Kagoshima Wagyu Beef A5

*Kagoshima Wagyu beef ribeye steak.
roasted vegetables*

Dessert

*Amaou Strawberry Ice-cream,
Japanese Melon*

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