

# VALENTINE MENU

*Only served feb 14 & 15*

## CRAB XO TACO

*Pulled crab - Spicy mayo - Scallop XO - Tapioca*

*S.A. Blanc de Blancs, Henriot*

*Champagne, France*

## SCALLOP CRUDO

*Blood orange - Pink radicchio*

*2022 Riesling Aus Den Lagen, A. Christmann*

*Phalz, Germany*

## GRILLED HALIBUT

*Jerusalem artichoke - Seafood foam - N25 Caviar*

*2023 L Chablis, Domaine Laroche*

*Burgundy, France*

## BLACK FOREST

*Dark chocolate - Cherry liqueur - Vanilla Chantilly*

*Selection of coffee or tea*

**SET MENU 845  
WINE PACKAGE 585**



Please inform our staff for any allergies or dietary requirements upon arrival.

# VALENTINE MENU (VEG)

*Only served feb 14 & 15*

## TOFU PUDDING

*Fermented kålhrabi - Spicy soya dressing*

*S.A. Blanc de Blancs, Henriot*

*Champagne, France*

## BEETROOT CARPACCIO

*Black currant - Lacto-fermented chili*

*2022 Riesling Aus Den Lagen, A. Christmann*

*Phalz, Germany*

## ROASTED PUMPKIN

*Pan fried cabbage - Pickled mushrooms - Smoked ricotta*

*2023 L Chablis, Domaine Laroche*

*Burgundy, France*

## BLACK FOREST

*Dark chocolate - Cherry liqueur - Vanilla Chantilly*

*Selection of coffee or tea*

**SET MENU 845  
WINE PACKAGE 585**



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