

RESTAURANT
cooked **369** over coals

Valentine's Day

SEAFOOD MENU | 1,200K

WELCOME

Canapes & Champagne

Oyster Truffles - Tuna Soya Caviar - Truffle Baked Pastrys

※ Laurent Perrier "la Cuvee", Champagne NV ※

Seaweed Bread & Butter

Soft Shell Crab Cesar Salad

Romaine - Parmesan Crisp - Garlic Croûtes - Caviar - Garden Flowers

※ Selbach "Classic", Riesling, Germany 2020 ※

Butter-Roasted Lobster Tail

Clove & Onion Pure - Almond Milk Foam - Baby Carrots - Gingerbread Biscuit Crumb

※ Paul Jaboulet Aine "Parallele 45", Bourblanc-Viognier-Marsane, France 2022 ※

Low-Temperature Confit Salmon

Crispy Leeks - Garden Herb Oceanic Broth

※ Vina Concha Y Toro "Amelia", Chardonnay, Chile 2019 ※

Sher Wagyu Beef

Roasted Bell Pepper - Crispy Potato - Fermented Black Bean Salsa

※ Churchill Estate "Grafite", Tinta Roriz, Portugal 2019 ※

Cheese & Black Truffles

Black Winter Truffle - Spanish Ham

※ Roche Mazet, Grenache, France 2022 ※

Valrhona Liquid Chocolate Fondant

Dulce De Leche Purée - Goat Milk Gelato -

Crystalized Cocoa Nibs - Chocolate Soil

※ Enrico Serafino "Moscato d'Asti", Italy 2022 ※

Petit Four

Optional:

Additional Wine Pairing 1,100K