

COCKTAILS

- RASPBERRY BOUQUET*** botanist gin, elderflower, raspberry, citrus, egg white | 33
- CLUB RAZZ** (zero-proof) raspberry, mint tea, lemon, perrier | 16

CHAMPAGNE BY THE GLASS

BRUT ‘RESERVE DE LA TERRE’, TELMONT *p. meunier/chardonnay/pinot noir* Champagne | NV | 38

VALENTINE’S DAY

Shared experience - \$185 per person
Zero-Proof Pairing - \$53 | Wine Pairing - \$120

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Choice of one for the table

- SALMON CARPACCIO*** sesame, shio kombu
- MIZUNA SALAD** mushroom, hazelnut, truffle
- BEEF CARPACCIO*** szechuan peppercorn, leek
- KALUGA CAVIAR** 30g (+\$80 supplement)

- DUCK PIE TEE** chipotle, cilantro
- ROYAL SHUMAI** lobster, caviar
- CHICKEN WING** sweet soy, togarashi

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Choice of one for the table

- KUNG PAO CHICKEN** snow pea, cashew
- BEEF TENDERLOIN** black peppercorn, leek
- VEGGIE DELIGHT** tobanjan, lotus root

Choice of one for the table

- COD CLAY POT** jalapeño miso, ginger, cilantro
- MUSHROOM CLAY POT** maitake, garlic
- DUCK CLAY POT** five spice, thai basil, cilantro
- LOBSTER RICE IN LOTUS LEAF** ikura (+\$40 supplement)
- WAGYU CLAY POT** teriyaki, corn, garlic butter (+\$40 supplement)

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RASPBERRY MOUSSE CAKE

ADD ONS

KALUGA CAVIAR 30g	120	KING PRAWN sumac, black pepper	30 (2 pc)
OYSTER AND UNI* ponzu gelée, trout roe	22 (2 pc)	LAMB RIB barbeque yogurt glaze	24 (2 pc)
EEL CLUB foie gras, cherry	31 (2 pc)	PRIME STRIP LOIN red chili, foie gras	120
XIAO LONG BAO chicken, truffle	18 (2 pc)	SCALLOP CLAY POT chicken jus, parmesan	62
CAVIAR SOMEN NOODLE kombu, truffle cream	65	BOK CHOY toasted garlic	20
TRUFFLE EGG chicken jus, foie gras	34	PEA SHOOT sambal	22

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.