

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)

with our compliments to share

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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LYCHEE PANNA COTTA

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	38	BOK CHOY toasted garlic	20
TRUFFLE EGG chicken jus, foie gras	34	PEA SHOOT sambal	22