

Valentine's Day 2018 \$75/person

1st

chestnut soup brussel sprouts, crème fraiche, maple syrup, salted duck egg

2nd choice of

shrimp toast lemon anchovy aioli, mojama, grapes, water chestnuts, mustard seeds, horseradish

tomato brulee roasted eggplant, lemon confit, buffalo mozzarella, black olive brittle, thai basil

oxtail cannelloni daikon radish, rutabaga, housemade xo sauce, mint

3rd choice of

butter poached salmon yuzu kosho, cauliflower, spinach, tobiko, crispy skin

soy roasted artichoke smoked date & goat cheese strudel, trumpet mushrooms, yuzu bernaise

hoisin glazed beef short rib turnip cake, bacon, mustard greens, fried shallots

4th choice of

chocolate terrine millk chocolate mousse, white chocolate ganache

green tea mousse honey chiffon sponge cake, sake soaked fruit