

# valentine degustation

## amuse bouche

### prawn

saffron aioli | lobster capsicum puree  
*DRAPPIER BRUT NATURE NV (100% Pinot Noir)*

### potato

trout roe | ayu butter  
*CHÂTEAU DE TRACY MADEMOISELLE DE T 2022*

### poisson

fennel pickles | sauce tomato pastis  
*EDUARDO TORRES ACOSTA UVE BIANCHE 2019*

### french poulet

scallop mousse | cherry jus

or

### angus tenderloin

mitake mushroom | sauce cognac  
*JOHANNES ZILLINGER PARCELLAIRE ROUGE 2021*

## avant

### smoked chocolate

strawberries | raspberry puree  
*Love portion No. 69 (special cocktail)*

## mignardise

RM 488 p/p

RM 618 p/p (with food and wine pairing)



All prices shown are subjected to 10% service charge