



VALENTINE'S LUNCH

RM250 PER PERSON

With Love xo

Hors D'oeuvres

CRAB & CORN CROQUETTE
shio kombu, mayo

PUMPKIN CHOUX PUFF
parmesan sour cream and onion

BANG BANG CHICKEN SKEWERS
bang bang sauce, spring onion and
sesame seeds

TSUBUGAI CEVICHE
japanese whelk, chipotle, coconut milk,
kaffir lime

Soup

LOBSTER "CAPPUCCINO"
lobster bisque, boston lobster tails, compressed apple, basil oil

Main (please select one)

AUSTRALIAN BLACK ANGUS MB5 SIRLOIN STEAK
chargrilled sirloin, pommes purée, broccolini, chimichurri, poultry jus

LOCH DUART SCOTTISH SALMON FILLET
pearl barley rice, pickled cucumber ribbons, caviar velouté

NEW ZEALAND PASTURE-RAISED LAMB RACK
japanese sesame spinach, toasted rice balls, miso caramel, sansho pepper,
kaffir lime leaves

Dessert

AMAOU STRAWBERRIES
japanese strawberries, elderflower granita, lemon crème fraîche, aged
balsamic vinegar, vanilla ice cream

BOOK NOW

prices are subject to 6% SST and 10% service charge



VALENTINE'S DINNER

RM288 PER PERSON

With Love xo

Hors D'oeuvres

CRAB & CORN CROQUETTE
shio kombu, mayo

BANG BANG CHICKEN SKEWERS
bang bang sauce, spring onion and
sesame seeds

PUMPKIN CHOUX PUFF
parmesan sour cream and onion

TSUBUGAI CEVICHÉ
japanese whelk, chipotle, coconut milk,
kaffir lime

Soup

LOBSTER "CAPPUCCINO"
lobster bisque, boston lobster tails,
compressed apple, basil oil

Entrée

14-DAY AGED CHERRY HILL DUCK BREAST
apricot gel, duck leg croquette, raspberry
pepper jus

Main (please select one)

AUSTRALIAN BLACK ANGUS MB5 SIRLOIN STEAK
chargrilled sirloin, pommes purée, broccolini, chimichurri, poultry jus

LOCH DUART SCOTTISH SALMON FILLET
pearl barley rice, pickled cucumber ribbons, caviar velouté

NEW ZEALAND PASTURE-RAISED LAMB RACK
japanese sesame spinach, toasted rice balls, miso caramel, sansho pepper,
kaffir lime leaves

Dessert

AMAOU STRAWBERRIES
japanese strawberries, elderflower granita, lemon crème fraîche, aged
balsamic vinegar, vanilla ice cream

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