



VALENTINE'S SET 2025

The Flavours of Love 愛の味

13, 15 & 16 February
12pm to 2:30pm - 10% off
6pm to 10:30pm

14 February
12pm to 2:30pm - 10% off
6pm to 8pm (1st seating)*
8:30pm to 10:30pm (2nd seating)*

*Please note a la carte menu is not available for dinner on 14 February

\$268++ PER COUPLE (SHARING MENU) ADVANCE BOOKING REQUIRED

Includes a complimentary 220ml bottle of Hitotoki Sparkling Rose Junmai
Add \$48++ per person for a 3-type sake pairing (60ml each type)

Our Valentine's Day menu is a specially curated sharing dining experience. To maintain the intended dining experience and ensure every guest enjoys the best possible flavours, we regret that no substitutions can be made to this menu.

1ST COURSE: THE BEGINNING OF LOVE 恋の始まり

HOKKAIDO HOTATE CARPACCIO

Hand-dived scallops dressed with truffle shoyu, ikura pearls, and freshly shaved truffles

YUZU KOSHO CRAB CRACKERS

Crab meat, capsicum, and red onions in yuzu kosho mayo dip, served with crackers

2ND COURSE: WARM EMBRACE 熱い想い

AKA EBI THERMIDOR

Japanese red shrimp topped with creamy mentaiko mayo and melted mozzarella

WAGYU SOURDOUGH

Black pepper Wagyu topped with crème fraîche, guacamole, and chives on sourdough

3RD COURSE: BOND OF HEARTS 心の絆

TASTE OF WAGYU TRIO

A platter featuring 70g each of striploin, A4 Miyazaki ribeye, and A5 Kyushu tenderloin

GRILLED ASPARAGUS

Char-grilled asparagus glazed with yuzu su miso and topped with smoky katsuo boshi

4TH COURSE: SWEET MEMORIES 甘い思い出

MATCHA PANNACOTTA

Silky green tea pudding topped with a berry compote and toasted pistachios

WARABI MOCHI

Chewy mochi dusted with matcha and kinako, served with kuromitsu syrup

Discounts, vouchers, and privileges do not apply to set menus.
Prices are subject to service charge and prevailing government taxes.