



Happy Valentine's Day

Wednesday, 14th February, 2018

\$119
Per Couple

4 COURSES

Complimentary with

*Prosecco
& Rose*



Seats Are Limited
Reserve Yours Now!

Happy Valentine's Day!

Soup / Salad

choice of one:

Octopus Salad

braised octopus, avocado,
spring mix, yuzu dressing

Bouillabaisse

sautee mix vegetables, sea scallop, shrimp
lobster meat & white fish, saikyo miso broth

Appetizer

choice of one:

Chilled / Raw / Warm / Hot

King Salmon Sashimi

thin slices king salmon sashimi,
topped with yuzu jelly & sesame seeds
sweet soy vinaigrette with fresh wasabi

Lobster Ravioli

Limoncello crab meat cream sauce,
Mascarpone & ricotta cheese, parsley
shaved parmesan cheese

Cupid Bombs

round shape of sushi, sea scallop, tuna
Filet Mignon & Salmon

24 hours Braised Short Rib

black Angus short rib with Korean galbi sauce,
crispy mashed potato, sautéed julienne of
red pepper & onion

Entrees

choice of one:

Filet Mignon

asparagus, mashed potato, port wine reduction

Oven Baked Whole lobster

oven baked fresh lobster with panko, parmesan cheese, American cheese
crispy mashed potato, lemon butter sauce

Chilean Sea Bass

oven roasted Chilean sea bass with sugar snap peas,
grilled zucchini, XO seafood sauce

Love in the Air

valentine's roll, crispy coconut macadamia shrimp & king crab roll
sushi & sashimi, crabmeat avocado tartar. fresh wasabi

Dessert

Strawberry Mousse Cake