

Springtime *Soirée at Dusk*

SAVOURY

YUZU-POACHED MAINE LOBSTER
uni, finger lime

CURED NORWEGIAN SALMON
bleak roe, crème fraîche, choux

FOIE GRAS
ikura, roselle gel, hazelnut oat, sansho pepper

SMOKED JAPANESE SWEET POTATO DUET
nomad caviar, brioche

UME-CURED VINE TOMATO
tonburi 'caviar', kumquat, radish



SWEET

TOCHI-OTOME STRAWBERRY TART

RASPBERRY SAKE JELLY

NAMA DARK CHOCOLATE

CHERRY BLOSSOM MACARON



Valentine's Day Celebration, S\$168⁺⁺ per couple
12 to 15 February 2026, 7.00 p.m. to 9.00 p.m.