

VALENTINE'S DAY DINNER MENU

KAVIARI KRISTAL OSCIETRE 30G (+\$200)

Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

POACHED L'ANTILope NORMANDY OYSTER

Kimchi granita, lychee

KING CRAB

Scallop mousse, bouillabaisse emulsion, pickled plum

ABALONE SOBA MAI JUK

Jewon citron, clam foam

WILD SEA BREAM

Squid noodles, kimchi jjigae sauce

AUSTRALIAN WAGYU SHORT RIB (MB5)

Horseradish purée, shiitake & black garlic, gochugaru veal jus

OPALYS YUZU MOUSSE

Mixed citrus compote, makgeolli sorbet