

Max 1800
4000's On
10-Night W
COLLAGE

Valentine's Day DEGUSTATION

An evening where flavors linger like stolen glances, where fire meets tenderness, and every course unfolds as a quiet confession.

This menu is a celebration of connection — crafted with precision, guided by passion, and meant to be shared slowly, One moment, One bite, One heartbeat at a time.

AMUSE-BOUCHE

Wagyu Tartare

Hand-cut Tokusen Wagyu, golden rosti,
subtle warmth of doubanjiang

FIRST COURSE

Kombujime Snapper

Gently kelp-cured snapper, ginger torch flower, kyuri,
jicama, coconut essence

SECOND COURSE

Onion Velouté

Silken onion soup, lobster tortellini, roasted onion,
toasted almond, almond milk

FIRST MAIN COURSE

Black Cod

Delicately cooked black cod, sweet green peas, clams,
classic beurre blanc

PALATE CLEANSER

Lime Sorbet

A refreshing interlude

SECOND MAIN COURSE

Grass-Fed Beef Tenderloin MB4+

Potato fondant, celeriac purée,
buttered seasonal vegetables, red wine jus

DESSERT

Raspberry "Lovely" Dome

Chocolate romantic sable, warm chocolate heart sauce