

# VALENTINE'S DAY MENU



## **Shishito Peppers**

Asian sweet peppers, den miso

## **Trio of Dressed Oysters**

Ceviche dressing, shiso ponzu, mustard miso

## **Beef Carpaccio**

Beef carpaccio, rocket, crispy shallots, lime dressing, wasabi crema

## **Grilled Diver Scallops**

Grilled diver scallops in the shell, coriander causa, red and yellow anticucho butter

## **Salmon and Yellowtail Parmesan**

Salmon and Yellowtail Parmesan snow nigiri, with smoked aji amarillo hot honey, torched tableside

## **Wagyu Beef Udon Carbonara**

Japanese noodles, rich yolk, shiitake mushrooms, crispy bacon, black pepper

## **DESSERT**

## **Plantain Sticky Toffee Pudding**

Caramelized white chocolate, vanilla ice cream, sinjo miso caramel, chocolate tuile

**\$145 per person**

**V** vegetarian / **VG** vegan / **GF** gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.



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