



VALENTINE'S TASTING MENU

A curated dining experience for two

A GLASS OF SPARKLING WINE

To begin your evening together

WELCOMING KAISEKI TAPAS

Lotus Chips · Marinated Olives · Ali Oli Potatoes · Pumpkin Curry

TO SHARE

Mushroom Croquettes & Truffle Mayo
Snow Crab Kani Sarada & Garlic-Butter Shokupan
Salmon Sashimi with Truffle Ponzu
Gambas Ajillo & Home-Made Olive Oil Bread
Seared Foie Gras with Umeboshi Port Jus

MAIN COURSE (Choose Two)

Slow-Braised A5 Wagyu Short Ribs with Trinxat Potato Mash

— OR —

Snow Fish Miso, Roasted Garlic Ali Oli & Bok Choy

— OR —

Duck & Mushroom Baked Rice

DESSERTS

Yaki Imo Churros with Spiced Dark Chocolate Dip
Strawberry Tartare, Vanilla Ice Cream & Wine-Berry Sauce

THB 5,000 PER COUPLE

Prices are in Thai Baht, subject to 10% service charge and 7% government tax.
For allergen and dietary requirements, please ask a member of our team.