

Valentine's Day Special 8 courses

\$145 p.p

SUMMER RAINBOW TERRINE

ASSORTED SASHIMI PLATTER

Served with soy sauce, ponzu and gazpacho

CRAB AND SCALLOP DUMPLINGS

Served with crab bisque sauce

3 STYLES WAGYU NIGIRI SUSHI

BUTTER POACHED LOBSTER

Served with Yuzu and Champagne cream sauce

CHARCOAL GRILLED DUCK BREAST

Served with duck confit salad, capsicum puree and black miso hollandaise sauce

COCONUT, YUZU CITRUS, PINEAPPLE

Served with vanilla mouse and black cherry compote

CHOCOLATE MILLEFEUILLE

Vanilla custard, chocolate mousse and berry sauce

Valentine's Day Special 5 courses

\$110 p.p

ASSORTED SASHIMI PLATTER

Served with soy sauce, ponzu and gazpacho

CRAB AND SCALLOP DUMPLINGS

Served with crab bisque sauce

3 STYLES WAGYU NIGIRI SUSHI

CHARCOAL GRILLED DUCK BREAST

Served with duck confit salad, capsicum puree and black miso hollandaise sauce

CHOCOLATE MILLEFEUILLE

Vanilla custard, chocolate mousse and berry sauce