

VALENTINE'S DAY



INDIVIDUAL PLATING (95€/PAX)

Amuse bouche surprise

Scallop tataki aji amarillo caviar, shiso oil

Assortment of sushi , miso soup foie gras spinach

Mediterranean Sea Bass cilantro dressing, ginger apple cucumber salsa

Grilled Beef tenderloin wasabi chimichurri

White chocolate Champagne mousse raspberry crèmeux

