



Valentine's Day Menu Saturday 14th, February 2026

One Night Only ★

Cauliflower & Truffle Velouté
wild mushroom fritter, winter truffle aioli

Sweet Potato Parisian Gnocchi
sage brown butter, nutmeg crème,
amaretto crumble

or

Tiger Prawn “Waldorf” Roll
butter brioche, apple-grape-celery Waldorf,
sunflower seeds

Saffron Cod
orzo la onda, winter peas

or

Wagyu Filet Mignon*
pommes purée, confit shallot, wilted greens

or

Eggplant Ghee Roast
mint coriander basmati pilaf, crispy shallots,
fines herbs

Roasted Strawberry “Mille-Feuille”
marscarpone crème légère, puff pastry

20% service charge and 9% tax will be added to all pricing

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

**Executive Chef
Pawan Pinisetti**

Dinner Menu
\$109 per person

Fresh Black Truffle
\$49 per person

50% Off All Bottles of Wine
Under \$250