



SPECIAL VALENTINE'S DAY TASTING MENU

Taraba Kani "Simply Steamed"

King Crab, Cauliflower Bavaroise, Dashi Jelly, Karasumi

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### **Jean Larnaudie's Foie Gras "Terrine"**

*Black Pepper Sable, Amaou Strawberry, Balsamic Pearls*

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Kuro Awabi "Risotto"

Black Abalone, Koshihikari Rice, Black Truffle

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### **Brittany Blue Lobster "Butter Poached"**

*Uni, Scrambled Eggs, Buckwheat, Bisque*

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Hirame "Slowly Cooked in Pure Sesame Oil"

*Japanese Halibut, Scallop Mousseline, Nanohana,
Champagne Sauce, Caviar*

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### **Ankou "Civet"**

*Monkfish Tail, Spinach, Bacon, Red Wine Sauce*

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Matsusaka Beef "Grilled Over Binchō Charcoal"

Gobo Salsify, Kyoto Leek, Perigord Sauce

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### **Raspberry and Yuzu "Pearl"**

*Chips, Sorbet, Confit and Fresh Fruit*

**THB 42,000++ Per Couple**

*All prices are subject to 10% service charge and applicable government tax*