

# VALENTINE'S MENU

LUNCH: FEBRUARY 14 & 15

## AMUSE BOUCHE

### ACARAJÉ KISS

Crispy Brazilian fritter filled with wagyu beef, gently spiced and lifted with yuzu kosho.

## STARTERS

### GALLAGHER OYSTER

Gallagher Irish oyster, silky wasabi yuzu foam and crisp green apple.

### SUKE TUNA NIGIRI

Delicately cured suke tuna over warm Japanese rice, finished with golden crispy cassava.

### ROASTED PEPPER TIRADITO

Roasted red pepper served in smoked yellow bell pepper tiger's milk.

## MAINS

### LOBSTER MOQUECA UDON

Butter poached lobster in a fragrant moqueca broth, served with silky Japanese udon.

### ROBATA WAGYU TENDERLOIN

Australian wagyu tenderloin MB5, charcoal grilled with garlic farofa butter and tare sauce.

## SORBET

### AÇAÍ & YUZU

Refreshing açai sorbet layered with bright yuzu gel and a whisper of rose.

## DESSERT

### CHOCOLATE, MATCHA & DESIRE

Warm molten chocolate fondant, matcha crème and a touch of Maldon salt.

## PETIT FOUR

### SWEET CRISPY CONE

Golden crisp cone, smooth tonka cream, rich dulce de leche.

PHP 5,900 PER PERSON



VEGETARIAN



GLUTEN-FREE

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## WELCOME DRINK

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