

Valentine's Day

SPECIAL MENU

Three course meal + bottle of wine | \$298 for two

ENTREE

Signature Sashimi & Seafood Platter

- From the Ocean: A premium selection of Salmon, Kingfish, and Tuna Sashimi alongside freshly shucked Oysters. Served with zesty finger lime mignonette, soy, wasabi, and pickled ginger.
- Warm Bites: Crispy Korean-style chicken and succulent sweet and sour pork.

Artisan Vegan Shared Platter (VG)

- Garden Flavors: Golden vegetable spring rolls, pan-seared gyoza, and fragrant vegetable samosas with signature dipping sauces.
- The Highlight: Pillow, steamed vegetable bao buns.

MAIN

Teriyaki Glazed Rib Fillet (400g)

- A succulent, flame-grilled cut served with velvet Asian-style mash, wok-charred greens, and a crunch of furikake-seasoned mushrooms and onions.

Nam Jim Steamed Salmon

- Delicate Atlantic salmon paired with buttery Asian mash and steamed greens, topped with golden tempura prawns and a zesty Nam Jim dressing.

The Vegan Tasting Harvest (VG)

- An indulgent exploration of textures featuring fragrant fried rice with crispy mushrooms, wok-fired tofu, light vegetable tempura, and artisan netted spring rolls.

DESSERT

Warm Chocolate Lava Cake

- A signature molten-center cake paired with tart sour cherry compote and rich dulce de leche, finished with fresh raspberries and whipped Chantilly cream.

Crispy Golden Churros

- Warm, cinnamon-dusted churros served with fresh raspberries, a toasted macadamia crunch, sour cherry compote, and refreshing coconut ice cream.