



Fleurs et Romance

Valentine's Day – Dinner Menu 2025



L'amuse Bouche



Slow Cooked Boston Lobster

beluga | zucchini flower tempura | shrimp paste espuma



Charred Black Abalone

uni | kogiku flower | farro | xo sauce



Roasted Pigeon Breast

leg confit | foie gras | red onion jam | hibiscus sweet plum pigeon jus



Steamed Grouper

Manila clams | canola flower | scallion | congee sauce



Seared Kagoshima Short Rib

blastica flower | mala pumpkin purée | black garlic jus



Japanese Amaoua Strawberry

cheesecake foam | sesame tuile | osmanthus oolong ice cream



Petit Fours



1680

~ Let the Stars Glow, Bubbles and Wine-flow!~ (Wine Pair)

four glasses (+480pp) . six glasses (+680pp)