FLNT

LOVE IN THE CLOUDS

6-COURSE VALENTINE'S DINNER

$178^{++} PP (Non-Window) | $208^{++} PP (Window)

前菜 – Starters

北海道帆立セビーチェ (HOKKAIDŌ HOTATE CEVICHE)
Hokkaido Scallop with White Corn, Shallot, and Ikura

桜巻き (SAKURA MAKI)
Snow Crab Tempura with Caviar, Salmon, Miso Mayo,
Coral Vine Flower, and Aji Amarillo

大トロサンド (OTORO SANDO)
Fatty Tuna with Spicy Miso Mayo, Uni, and Spring Onion

トリュフつくね焼き (TRUFFLE TSUKUNE YAKI)
Japanese Grilled Chicken Ball with Achiote Sauce,
Masago Arare, and Truffle Paste

主菜 – Main Courses

(Choice of 1 Main Per Pax)

和牛テンダーロイン (WAGYU TENDERLOIN)
Served with Baby Potato, Vine Tomato, Roma Sauce, and Baby Asparagus

or

鴨のロースト (WILD DUCK)
With Fig, Wild Carrot, Vine Tomato, Mikan Sauce, and Roma Sauce

or

鱈のグリル (COD)
Accompanied by Maitake Mushroom, Vine Tomato, and Aji Verde

Dessert

苺のティラミス (STRAWBERRY TIRAMISU)
Strawberry with Rum Cream, Strawberry Powder, and Macaron

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.