



VALENTINE'S MENU



£95 per guest

AMUSE BOUCHE

CRISPY TOFU (VG) *g, s, se, su*
gochutgaru, cucumber, green onion

STARTERS

TUNA PIZZA *g, d, e, s, su*
thinly sliced tuna, umami aioli,
white truffle oil

LILLI SALAD (VG) *g, s, se, su*
mixed greens, wafu dressing

YELLOWTAIL SERRANO *g, f, s*
yuzu soy, micro coriander, tomato salsa

WAGYU TARTARE *g, d, e, f, s, se, su*
trout roe, brioche, caviar

MAINS

WAGYU BEEF WELLINGTON *g, d, e, s, m, c, su*
Wagyu beef fillet, potato purée,
roasted broccoli, black garlic teriyaki

MISO BLACK COD *f, s, su*
den miso, hajikami

TIGER SHRIMP DYNAMITE *g, e, f, s, cr, se, su*
sweetcorn, oyster mushroom

EGGPLANT MISO (VG) *s, se, su*
den miso, pickled lotus root, edible flower

LAMB CUTLETS *s, su*
anticucho sauce, tenderstem broccoli

DESSERTS

CHOCOLATE TART (V) *g, d, e, s, n*
hazelnut ganache, salted caramel ice cream

BAKED ALASKA (V) *g, d, e, s*
raspberry cream, vanilla ice cream

HAWAIIAN (VG)
burnt pineapple, yuzu kalamansi sorbet

SIDES

FRIED RICE *g, s, cr, se, su*
choose: seafood *f*, wagyu or vegetarian (v)
vegetables, garlic shoyu

POTATO PUREE (V) *d*
chive

GRILLED ASPARAGUS (VG) *g, s, se, su*
yuzu goma sauce, furikake

(g) gluten, (d) dairy, (e) eggs, (f) fish, (s) soya, (n) nuts, (pn) peanuts, (m) mustard, (cr) crustaceans, (c) celery, (se) sesame, (su) sulphites.

Please inform our team of any allergies or intolerances when ordering.