

WAKUDA

Valentine' s Day Menu

Flan

Savoury Egg Custard with Japanese White Corn

Yuba

Fresh Bean Curd Skin from Kyoto with Hokkaido Sea Urchin & Mountain Caviar

Canadian Lobster

Marinated in Citrus & Vinegar with Sea Asparagus, Shellfish Vinaigrette

Premium Sashimi

Chef' s Selection

Sushi

Chef' s Selection

Assorted Tempura

Seasonal Vegetable & Seafood

Classic Saikyo Yaki

Grilled Patagonian Toothfish,
Marinated original Saikyo Miso from Kyoto

Charcoal Grilled A5 Wagyu

with Seasonal Vegetables

OR

Chef Tetsuya' s Classic Carabinero Prawn

with Tarragon Risotto

Ispahan

Raspberry, Rose & Vanilla Streus

\$288 Per Person

Ala carte dessert by Hui Shan

Ispahan

Raspberry, Rose & Vanilla Streus

\$26

Price stated is subject to 10% Service Charge and prevailing G.S.T