

PERFECT FOR 2

per person (must be ordered in multiples of 2) 125.⁰⁰
with matching beverages 165.⁰⁰

FIRST SIGHT

NV VILLA SANDI 'II FRESCO' PROSECCO
VENETO, ITALY

SEA ON CLOUDS

Scampi with seaweed butter and rice clouds

TUNA TATAKI

Black pepper-coated seared tuna with Japanese mustard cream sauce

WAFU OYSTERS

Freshly shucked oysters in the shell with ponzu dressing

FIRST SMILE

2016 CASTANO MONASTRELL YECLA, SPAIN

HOKKAIDO HORENSO

Pan seared Hokkaido scallops with pureed spinach, sesame and sour cream sauce, and gratin finish

MISO DUCK

White miso marinated duck breast with radish noodle and macadamia nut pesto

FIRST HELLO

2015 LAURENZ V ESTATE GRUNER VELTLINER
NIEDEROSTERREICH, AUSTRIA

LOBSTER 2 WAYS

Whole lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of green papaya salad with goujons of tempura slipper lobster with seaweed butter

FIRST KISS

2013 PETER LEHMANN BOTRYTIS SEMILLON
BAROSSA VALLEY, SA

YUZU COINTREAU CURD AND BROWNIES TWO WAYS

Creamy Yuzu and Cointreau Curd with soft, rich Belgian chocolate brownies, crunchy pearl-drop cookies and a hint of mint