

Valentine's Day Dinner

14.02.2022

BEETROOT LEAF | EBI | KANGAROO | HEAD CHEESE
IPA SOURDOUGH

UNI
SAKE

KINGFISH
TOMATO

CAVIAR
KINGCRAB

MARRON
SHELLFISH EMULSION

DRY AGED WAGYU
CHARCOAL ROASTED POTATO, VINEGAR CRÈME & CAVIAR

BERRIES

CHOCOLATE & GOLD

CANDY CART

218

PREMIUM WINE PAIRING 3 GLASS – 95



#SALTEDANDHUNG
#UNLISTEDCOLLECTION

AN EXPERIENCE | DESIGNED BY
CHEF-OWNER DREW NOCENTE

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& HUNG**