

*WELCOME DRINK OF CHAMPAGNE, KIR ROYALE,
OR SAUVIGNON BLANC*

CHOICE OF FIRST COURSE

KIM CHEE SEAFOOD MARTINI

Maine Lobster, Bay Scallops, Shrimp,
Jumbo Lump Crabmeat, Peanuts

HEIRLOOM TOMATO & BURRATA SALAD

Micro Basil, Aged Balsamic Vinegar

ROASTED TOMATO & FENNEL SOUP

Crispy Prosciutto

LOBSTER RAVIOLI

Seared Scallops, Wild Mushrooms, Pear Tomatoes,
Asparagus, Ginger Soy Beurre Blanc

CHOICE OF SECOND COURSE

RED WINE BRAISED SHORT RIB

Saffron Risotto, Melange of Baby Vegetables,
Gremolata

BREAST OF JIDORI CHICKEN SCHNITZEL

Braised Pomme Fondant, Rainbow Swiss Chard,
Farm Fresh Egg, Brown Butter Caper Sauce

CRISPY HALF DUCK

Sweet White Corn, Porcini Mushrooms, Cherry
Balsamic Reduction

MISO BLACK COD

Rock Shrimp & Lap Cheong Fried Rice, Baby Bok
Choy, Ginger Soy Beurre

BASIL ROASTED SALMON

Roasted Root Vegetables, Porcini Mushrooms,
Wilted Arugula, Port Wine Sauce

KOBE BURGER

Imported Truffle Cheese, House-Made Mayonnaise,
Truffle Parmesan French Fries

CHOICE OF DESSERT

WARM CHOCOLATE-CARAMEL CAKE

Vanilla Gelato, Caramel Sauce

PASSIONFRUIT TARTE

Whipped Milk Chocolate Ganache,
Raspberry Coulis

PAMPLEMOUSSE GRILLE

*Restaurant Week
September 2023*

**\$70 PER PERSON PLUS
TAXES, FEES, & GRATUITY**