

SPARK

SPARKLINGLY EXQUISITE MENU

By: Chef Shawn Yan

AMUSE BOUCHE

Negitoro with Wasabi Mayonaise
Furikake Crusted Sushi with Sliced Hamachi
Salmon Belly with Fried Salmon Skin

- *Champagne or Italian Prosecco*

SALAD

Tofu and Avocado with Vine Riped Tomato in Goma Dressing

- *Champagne or Italian Prosecco*

APPETIZER

Pan Seared Foie Gras with Port Wine Reduction and Rocket Salad

Or

Bone Marrow
Lemon-Garlic-Thyme Jus with Crusty Baguette and Mesclun

- *Champagne or Italian Prosecco*

MAIN COURSE

Chilean Seabass
Furikaka Crusted, Soba, Homemade Soy Curd,
Sauteed Edamane and Mushroom

- *Chardonnay*

Or

Angus Ribeye
Truffle Garlic Mash, Port Wine Demi Glace,
Bourbon Butter Glazed Asparagus

- *Merlot*

DESSERT

Dessert of the Day

CHEESE PLATTER

- **\$18 FOR TWO**

Brie or Camembert, Goat Cheese or Blue Cheese, Parmesan
With walnuts and dried fruits