

# VALENTINE'S DAY

## LAND & SEA STORY MENU

This menu is presented as a five-course set menu, told as a story.

The experience unfolds in five chapters, inspired by two journeys — one from the land and one from the sea.

As each dish is served, guests are invited to guess which chapter it represents.

Guests who correctly guess any dish will receive a complimentary cocktail.

The menu is divided into From the Land or From the Sea, featuring premium ingredients including Japanese A5 Wagyu, venison, Wellington beef, foie gras, oyster, langoustine, king crab claws, and lobster.

The evening is set with romantic floral arrangements, creating an intimate and elegant atmosphere throughout.

All the love tonight.

All the fantastic flavours in one meal.

Simply read, enjoy, and discover — the story will unfold at the table.



# FROM LAND

A Boy from Inland Japan · Five Acts

He is from Matsumoto, a quiet inland city in Nagano, surrounded by mountains where the sea feels impossibly distant.  
Life there is measured and restrained. Flavour is built patiently. Nothing is rushed.

But one day, he feels the need to leave the valley, to experience something less controlled.

## ACT I · ITALY

His first stop is a place where sunlight meets the coast.

Everything feels softer here.

Bright, open,  
almost without edges.

It is his first encounter with a world that does not hold back —  
gentle, expressive, and quietly disarming.

## ACT II · FRANCE

He arrives in a land that values craft and layers.

Here, expression is never singular.

Some things are crisp, some firm, some held carefully between.

It is also here that he meets her.

They realise that the same emotion can be approached in more than one  
way.

## ACT III · SCOTLAND

They travel north together. Beneath a light exterior lies unexpected strength.

It rises slowly — soft in appearance, powerful in effect.

She begins to understand that depth does not need to be .

## ACT IV · LONDON

They travel north together. Beneath a light exterior lies unexpected strength.

It rises slowly — soft in appearance, powerful in effect.

She begins to understand that depth does not need to be .

## ACT V · THE ENDING

Everything becomes warm and familiar.

When distance closes, nothing needs to be explained.

## THE PAIRING CHALLENGE: CORRECTLY IDENTIFY A DISH TO ENJOY A COMPLIMENTARY COCKTAIL

Please select and pair the dishes using the ingredients listed below:

Oyster / Ham / Wagyu bites / Venison / King crab claws / Lobster /  
Langoustine / A5 Wagyu fillet with Foie gras



# FROM SEA

A Girl from the British Coast · Five Acts  
She is from Whitstable, a seaside town shaped by the tide.  
The morning air carries salt.  
The world feels open, awake, and alive.  
She knows this taste well — clean, sharp, immediate.  
It is how she understands the world: feel first, think later.

## ACT I · DEPARTURE

She begins where she feels most at home.  
The presence of the sea remains — light, clear, full of movement.  
This is the first sensation.  
The moment before leaving, when everything is still honest.

## ACT II · FRANCE

She arrives in a place known for balance and detail.  
Two states appear side by side.  
One more delicate, one more comforting.  
Different, yet naturally aligned.  
It is here that she meets him.

## ACT III · SCOTLAND

They travel north together.  
Beneath a light exterior lies unexpected strength.  
It rises slowly — soft in appearance, powerful in effect.  
She begins to understand that depth does not need to be loud.

## ACT IV · LONDON

In London, she chooses to celebrate.  
This is her moment.  
Abundant.  
Generous.  
Placed confidently at the centre.  
Some joys deserve no restraint.

## ACT V · THE ENDING

The story comes to rest.  
The warmth remains.  
The air slows.  
When two people draw close enough, the answer requires no words.

## THE PAIRING CHALLENGE: CORRECTLY IDENTIFY A DISH TO ENJOY A COMPLIMENTARY COCKTAIL

Please select and pair the dishes using the ingredients listed below:  
Oyster / Ham / Wagyu bites / Venison / King crab claws / Lobster /  
Langoustine / A5 Wagyu fillet with Foie gras



# PAIRING WINE MENU

THREE GLASSES · SERVED IN SYNC WITH THE MENU

## GLASS 1 · OPENING CHAPTERS

125ML

Nyetimber – Classic Cuvée, England · NV  
Chardonnay, Pinot Noir, Pinot Meunier

Fresh, precise and finely textured, with bright acidity and subtle brioche notes.  
Designed to open the experience and prepare the palate

Paired with:  
Course 1 (both journeys)

## GLASS 2 · MIDDLE CHAPTERS (DIVERGENCE)

175ML

Served at the same time, with different wines for each journey

### FROM THE LAND

Allram Grüner Veltliner, Kamptal, Austria · 2022

Textural and savoury, with gentle spice, stone fruit  
and a structured finish.

A natural bridge into deeper, more grounded  
flavours.

Paired with:  
Courses 2 and 3 (From the Land)

### FROM THE SEA

Domaine Picard Sancerre, Loire Valley, France ·  
2022

Clean, mineral-driven and saline, with citrus and  
flinty notes.

Focused and refreshing, enhancing purity and  
freshness.

Paired with:  
Courses 2 and 3 (From the Sea)

## GLASS 3 · FINAL CHAPTERS

125 ML

Villa Wolf Pinot Noir, Pfalz, Germany · 2022

Elegant and light-bodied, showing red berries, gentle acidity and fine tannins.  
A graceful conclusion that brings both journeys back together.

Paired with:  
Course 4 (both journeys)

