



VALENTINE'S AT AMAYA

GOLDEN EGG

caviar | sherry cream | hen yolk

TUNA CRUDO

shoyu vinaigrette | daikon | wasabi | bonito oil

KOHLRABI

persion | mustard | chicory | calamansi

INTERMEZZO

grapefruit | honey | thyme

LOBSTER

nero rice | bottarga | herbs

NEW YORK

weiser potato | truffle | peppercorn sauce

DESSERT

select one

DARK CHOCOLATE MOUSSE

maple pecan frangipagne, vanilla ice cream

or

CITRUS OLIVE OIL CAKE

yogurt cremeux | rhubarb | pistachio praline





VALENTINE'S AT AMAYA VEGETARIAN MENU

GOLDEN EGG

caviar | sherry cream | hen yolk

BEETROOT "TATAKI"

nori | vegan xo

KOHLRABI

persion | mustard | chicory | calamansi

INTERMEZZO

grapefruit | honey | thyme

RICE PORRIDGE

saffron | leek | chanterelle | gold leaf

CELERIAC TORTALINI

truffle | champagne nage

DESSERT

select one

DARK CHOCOLATE MOUSSE

maple pecan frangipagne, vanilla ice cream

or

CITRUS OLIVE OIL CAKE

yogurt cremeux | rhubarb | pistachio praline

