



\$95 PER PERSON | 7 PM-10 PM

## APPETIZERS

Select One

### IBÉRICO LUMPIA

GARLIC CONFIT | SWEET SAMBAL AGRODOLCE

### SHRIMP TOAST (2)

HOKKAIDO MILK BREAD | SHRIMP MOUSSE | IKURA | CHILI JAM AIOLI

### SCOTCH 80 BRIE FONDUE

BACON JAM | BAGUETTE | TAMARIND

### JUMBO SHRIMP COCKTAIL (3)

OISHII SHRIMP | LEMON | SAMBAL COCKTAIL

## SALADS

Select One

### TOMATO BURRATA

MOMOTARO TOMATOES | NINJA RADISH | TOMATO GRANITA | BURRATA

### CAESAR\*

BABY GEM LETTUCE | SICILIAN ANCHOVY  
PARMIGIANO-REGGIANO | BAGUETTE CROUTON

## ENTRÉES

Select One

### 8 OZ. FILET MIGNON\*

ALLEN BROTHERS | SOUTH DAKOTA

### DUROC PORK CHOP

GRILLED CHOP | ADOBO BELLY | GARLIC RICE

### PRAWN SCAMPI

3EA. U3 TIGER PRAWNS | GARLIC BUTTER | SQUID INK SPAGHETTI

### NEW ZEALAND KING SALMON\*

GAI LAN | CRISPY ENOKI | GARI BUTTER | EEL SAUCE

## DESSERT

Select One

### SCOTCH 80 BUTTERSCOTCH CRÈME BRÛLÉE

### SEASONAL CHEESECAKE

TAX AND GRATUITY NOT INCLUDED

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.