

Our va:l'ha:lē^[925] Story

Named for the great hall of eternity of Norse mythology, we draw inspiration from this legend where warriors revel in the company of gods, feasting on the finest offerings from the realms. Our commitment is to offer you far more than a meal, a transformative encounter showcasing the abundant possibilities of cuisine, hospitality, and beverage. Our team has come together to curate an immersive dining experience that honors the diverse and exquisite bounty of nature, while pushing the boundaries of creativity. We embrace seasonality, source the highest quality ingredients, and pay homage to global culinary traditions, weaving them together into a tapestry of high-impact creativity.

We believe in fostering connections, enjoying life, and creating cherished memories. We invite you to join us here, where each course tells its own story, and where the concept of an eternal feast becomes a reality through every thoughtful plate, glass, and gesture... welcome to Valhalla.

Why [925]?

Valhalla is the 3rd restaurant brought to you by our team, the first being S.K.V. and the second Apollonia... both of which have antique spoons incorporated into their logos. Rooted in Chef Stephen's obsession for collecting antique spoons, the restaurants' antique spoon logos are a personal touch added into the image of each of the restaurants.

Of the antique spoons, the ones adorned with a [925] symbol represent the highest quality. Indicating 92.5% pure silver, 925 sterling silver is top tier and therefore the most prized. Rather than creating yet another logo based on the image of spoons, the [925] symbol represents the best from our team, along with the pursuit to create the highest quality experience for our guests here at Valhalla.

HOUSE COCKTAILS

The Frozen Martini

greek olive vodka | vermouth | shaved caviar
29

Black Forest Gimlet

german gin | genepy | dill | calamansi
22

Sakura Old Fashioned

japanese whisky | okinawa kokuto | sakura
24

Honey Bee

bison grass vodka | basil | yuzu olive oil
19

Apricot Blanc

rakija | white grape | elderflower | lychee
21

BEVERAGE PAIRINGS

va:l'ha:lə Beverage Pairing

Collection of globally inspired beverages from both classic & nouveau styles and regions
98

Anything But Wine

Curated experience of non-wine options, featuring: customized cocktails, saké, craft beer & unique spirits... anything but wine
118

Spirit Free Pairing

Our culinary driven option that mirrors the creation and development of the tasting menu dishes...through glassware rather than plateware
78

Premier Wine Pairing

Focuses on deeper vintages, single vineyards, niche regions & boutique producers. Several wines are one of a kind & of limited production/availability
198

Champagne Pairing

A journey through the regions and styles of Champagne, France exclusively featuring grower-producers & their best expressions
298

va:l'ha:lə ^[925] TASTING MENU

198

French Onion Latte

6 alliums | frothed cheddar

Banana Leaf Baked Sablefish

shrimp paste | kashmiri gravy

Lobster Tsukune

smoked pimenton butter | grilled lemon

Slowly Cooked Beef Breast

in the style of leng saeb

Lynea Chocolates

seasonal selection

Arroz Caldo

queen crab | pritong bawang | calamansi

Torrijas

white chocolate | black truffle

Black Beet 'Bibimbap'

7 flavors & textures

Surf

ceviche | kinilaw | martini

White Curry Noodles

roasted mussels | 2 oils

Turf

katsu | tartare | speck

Marbled Pavlova

lychee | hibiscus | black sesame