

## Our va:lh:ja<sup>SM</sup> 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 3<sup>rd</sup> restaurant brought to you by our team, the first being S.K.Y. 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

spirit-free options and wine by-the-glass available upon request

### Vernal Spritz

pome brandy | chamomile | grape | elderflower  
19

### Black Forest Gimlet

german gin | herbal liqueur | dill salt  
22

### Frozen Martini

olive vodka | vermouth | bottarga  
29

### Honey Bee

zubrówka | basil | honey | evco  
19

### Sakura Old Fashioned

japanese whiskey | kokuto | sakura  
24

### Not So Nuts

scotch | sherry | coffee | spices | ube cream  
22

## BEVERAGE PAIRINGS

### va:l'ha:lə<sup>™</sup>

Collection of globally inspired wines and beverages from classic and nouveau styles  
98

### Anything But Wine

Curated experience of unique cocktails, sakés, and beverages... anything but wine  
118

### Spirit Free

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

### Premier Wine

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

### Champagne

A journey through the best expressions of all regions and styles of Champagne, France  
298

spirits menu with featured cocktail available upon request

## va:l'ha:lə<sup>™</sup> TASTING MENU

198

delicate

### White Curry Noodles

roasted mussels | 2 oils

### Spring Pea Latte

frothed prairie breeze

### Arroz Caldo

queen crab | pritong bawang | calamansi

### Slowly Cooked Beef Breast

in the style of leng saab

### Wild Caught Sea Scallop

sambal sauce nantua | green chickpea | yeasted

### Dessert Timeline

past | present | future

hot

cold

### Dry Aged Salmon Belly

roasted herb infusion | black sesame mustard

### Turf

temaki | t'hannt'ho | jamon  
crispy

### 'Arzak Cheese'

bitter lemon confit | marcona almonds

### Pink Pineapple

prickly pear | coconut | yuzu



Spring Menu 2026