

VALENTINE'S DINNER SET MENU

Amuse Bouche

"In Tie Together"

*Wild Mushroom & Parsnip Soup with Truffle & Brioche Toast*

Starter

"Romantic Paring"

*Crusted Lamb Chop, Foie Grass with Glazed Figs, Pickled Red Onion & Orange Jam*

OR

*Valentine Green Salad with Marinated Beetroot, Glazed Figs, Pickled Red Onion & Orange Jam*

Main

"Made for Each Other"

*Almond Scaled Sea Bass*

*Butternut Cream, Prawn Bisque Risotto & Crispy Veg*

OR

*Herbed Beef Medallion*

*Gaufrette Potato, Celeriac Puree, Grilled Asparagus & Caramelized Onion Jus*

OR

*Spinach & Ricotta Ravioli in Fresh Tomato Basil Sauce*

Dessert

"Share The Love"

*Chocolate Cremeux, Coffee Mousse & Strawberry Cream*