

VALENTINE'S DAY SET MENU

STARTERS

“Love at First Bite”

Tuna carpaccio with strawberry citronette

or

“Kiss Me” Tender Duck Breast

Pan seared duck breast with forest berries salad

FIRST COURSE

Beetroot risotto with burrata cheese walnuts

or

Fettuccini with prawn thyme, tomato concasse and lemon zest

MAIN COURSES

“Saint Valentine” Red Snapper Fish Fillet

Baked red snapper fillet with seasonal & marinated vegetables

or

“Fall in Love” Grilled Lamb Lion

Served with potato milfoil

or

“Loving” Roasted Chicken Breast

Pan seared marinated chicken breast filled with wild mushroom & basil farce, finished with tomato concasse, lemon juice and olive oil emulsion served on bed of sautéed mushroom

DESSERTS

“Romantic” Strawberry Cheese Cake

With raspberry coulis and mix berries flambe

or

“Sweet Surrender”

Heart shape strawberry cake

Mineral water and soft drink or fresh juice included