Valentine's Day CANDLELIGHT DINNER

Amuse Bouche

Foie gras served with cranberry sauce

Cold Starter

Shrimps Avocado Salad

Seared shrimps, avocado, rocca leaves, tomato concasse tossed with lemon zest and lemon olive oil

or

Quinoa Chicken Salad

Mixed lettuce, red quinoa, cherry tomatoes, mango, red radish topped with grilled chicken breast, served with basil mayo dressing

Main Course

Baked Lobster

Marinated baked lobster served with baked potato and green asparagus

or

Grilled Australian Grain Fed Rib Eye Steak

Pepper tarragon sauce accompanied with baby potatoes and asparagus

Dessert

A combination of chocolate & raspberry with praline caramel roshen



