

THE OASIS



Valentine's Day Menu

Amuse-bouche

Fresh Oyster with condiment
(Fresh Oyster From France served with mignonette
sauce, yellow lemon, tabasco, and cocktail sauce)

Let's Fire (Appetizer)

Grilled prawns with blueberry compote, blood orange
jelly, rose avocado strawberry, arugula salad with honey
lemon dressing

Or

Blueberry compote, blood orange jelly, rose avocado
strawberry, arugula salad with honey lemon dressing

Soup

Mango Gazpacho soup with king crab
and jalapeno

Or

Lobster bisque soup served with cream fraiche and
homemade grissini stick

Burning Passion (Main)

Slow-cooked Beef Cheeks served with grilled zucchini, mashed sweet potato, and fig caramelized fennel saffron served with smoked leek and Jus

Or

Orange & Thyme Roasted Cod fish, baby leek, honey carrot puree, grilled onion served with lemon sauce and caviar

Or

Vegan Beetroot risotto with confit fennel saffron and wild mushroom

Consuming Love (Desserts)

Rose Panna cotta with raspberry foam, and raspberry meringue served with black currant sorbet and foam.