

Valentine's Special Menu

Amuse Bouche

Lovely arranged sharing Assiette of langoustine & Black tiger shrimp wrapped in honeydew carpaccio, Combava citrus mouse and fruit segments.

Starter

Ricotta & Spinach Tortellini

Tortellini Pasta tossed in our tasty beetroot creamy sauce, topped with sundried tomato, basil and parmesan cheese

Main Course

Make Your Own Choice:

Seared Scottish Salmon

Scottish Salmon fillet, seared unilateral in virgin olive oil and sage, topped with carrot foam lightly flavoured with lime zest.

Or

Beef Tenderloin Café de Paris Style

Grilled beef tenderloin the way you like it, Served with rosemary & thyme sauce

Side Garnish:

A casserole of Sweet potato, glazed carrots, Mushroom, green peas, tossed in butter and herbs

Dessert

Chef Surprise: Exotic Fruit trifle in a dry ice bath