

VALENTINE'S DINNER

4-Course Set Menu

Warm up with

LOBSTER BISQUE

Chili essence with pan-seared scallops
Smoked celeriac puree | tomato jam | balsamic balls

HEIRLOOM TOMATOES (V)

Josper beetroot | Goat cheese

MAIN

OVEN BAKED SEA BASS

Pumpkin gnocchi | bourride | parsley foam

(or)

GRASS FED PRIME BEEF FILLET

Truffle mushrooms | mashed potatoes

(or)

EGGPLANT INVOLTINI (V)

Ricotta | herbs | parmesan

DESSERT

STRAWBERRY COCONUT HEARTS

Fruit rouge

AED 220 per person | Soft beverages

(V) Vegetarian

Dear Guest, we kindly request you to advise us if you are allergic to any of the menu items and we will be more than willing to adjust our menu in order for you to enjoy an allergy free dining experience with us.

Time

