

Romantic Valentine's Day Dinner Menu



Amouse Bouche

Tempura paneer, fenugreek yoghurt dip

Appetizer

Foie gras terrine, apple & passion fruit compote, sweet wine jelly,
toasted brioche

or

Broccoli soup with miso, kale, oyster mushrooms and beansprouts

Sorbet

Mango sorbet with marinated oranges

Main Course

Grilled lobster with beurre rouge, quinoa, beetroot, pickled onion, peas, mushrooms.

Duo of asparagus & lobster oil

or

Beef tenderloin topped with Roquefort cheese. Confit potatoes, caramelised onions,
cauliflower puree, crispy chickpeas, red wine shallot & tarragon jus

or

Aubergine rigatoni pasta

vine tomatoes, green olives, garlic, parmigiana

Dessert

Salted caramel & chocolate mousse, strawberry hearts

or

Tropical fruits and forest berries, coconut ice cream

Coffee and 'Valentine surprise'

USD 299 per couple

with half bottle of Rosé Prestige Taittinger Champagne

and a selected bottle of rosé wine

Cancellation policy: 100% charge for no show. 50% charge for same day cancellation