

VALENTINE'S SET MENU - R750P/P



ARRIVAL APERITIF

- Aperol Spritz: bubbly with a dash of orange bitters
- Pineapple mint mojito: non alcohol

STARTERS

- Bang bang prawns: tempura crust, sriracha mayonnaise
- Valentino stuffed 2 cheese jalapeno poppers with island sauce
- Swoon over fresh mushroom bruschetta
- Naughty calamari dusted in lemon herbs or ssspicy peri – peri.
- Gentle lentil, feta and chickpea salad

PALATE CLEANSER

- Lemon sorbet

MAINS

- 300g fantasy fillet topped with avo, bacon, feta and basil pesto and on a bed of italian risotto rice
- 1/2 deboned chicken liken with peri peri or lemon herb prawns (shell on or off) on a bed of italian polenta and a side of ratatouille
- 400g lamb chops with roasted rosemary potatoes
- Catch of the day served on a bed of wilted spinach and grilled butternut
- Roasted pork belly on a bed of mash topped with creamy apple sauce
- Fettuccine havana: roasted peppers, mushrooms, chilli, cream, oregano

DESSERT

- Crème brulé with fruit in season
- Chocolate fondant
- Double pleasure: cheesecake + carrot cake to share with a scoop of vanilla ice cream

CUPIDS SHOT

- Americano, cappuccino or tea

10% gratuity is included in your bill