

# AVIANTO

*month of love*

SPOIL YOUR LOVE WITH A

*Valentine's*

DINNER TO REMEMBER



DATE	14   02   '25
TIME	FROM 6:30pm
DINNER	1150pp
DRESS CODE	Smart / Elegant
ENTERTAINMENT	RYKE ON THE SAX



# AVIANTO

## Valentine's day

### MENU

#### AMUSE-BOUCHE

##### SEDUCTIVE OYSTER KISS

*"An aphrodisiacal whisper to start the evening's romance."*

A fresh oyster with a hint of lime, cracked black pepper, jalapeno, and cucumber granita, crowned with caviar and paired with a shot of sparkling wine.

#### THE BEGINNING

##### A SYMPHONY OF LOVE

*"Opening notes of flavour to spark a love song."*

Avocado panna cotta with grilled prawns, confit tomato, candied fennel, and a chive and lime aioli.

or

Vanilla bean and pineapple-marinated duck breast, perfectly pan-seared and served with sweet potato and carrot purée, sweet potato crisps, bok choy, and plum compote, finished with a passion fruit, cardamom, and orange sauce.

#### PALATE CLEANSER

##### RASPBERRY ROMANCE INTERLUDE

*"A sweet-tart pause, a kiss of raspberry between courses."*

A refreshing raspberry hibiscus sorbet.

#### THE MAIN EVENT

##### PASSION UNLEASHED

*"An affair of flavours, each bite brimming with passion."*

Pan-fried fillet of beef with charred baby leeks, mushroom pavé potato, rainbow carrots, crispy pancetta, cauliflower dukkha purée, and a rich café au lait sauce.

or

Grilled Norwegian salmon served with pea and beetroot purée, saffron-infused mashed potato, tender stem broccoli, and a zesty caper and vodka sauce.

or

A rich and flavoursome mushroom risotto, drizzled with truffle oil, topped with shavings of parmesan and crispy crumbed shimeji mushrooms.

#### THE FINAL COUNTDOWN

##### SWEET SURRENDER

*"A sweet ending to leave you weak in the knees."*

A sharing dessert platter including:

Decadent chocolate crème brûlée, Coconut and almond truffles,  
Baked red velvet cheesecake & Chocolate-dipped strawberries

BOOK NOW

ENQUIRE NOW