

VALENTINE'S DINNER MENU

AMUSE BOUCHE

CRISPY FRIED OYSTER

TEMPURA STYLE, SAVOURY PROFITEROLE FILLED WITH GOAT CHEESE & DRIZZLED WITH HONEY

STARTER

SALAD OF DUCK BREAST WITH ORANGE

SPICED BEETROOT CARPACCIO, SOUR CREAM, CASAVA CRISPS, OX HEART TOMATO FONDUE,
PEA SHOOT LEAVES

ENTRÉE

BEETROOT TORTELLINI WITH LOBSTER THERMIDOR

FILLED WITH SMOKY AUBERGINES & RICOTTA CHEESE, SEAFOOD BROTH & PARMESAN CRISPS

PALETTE CLEANSER

INDULGE IN OUR DAVINCI SPARKLING WINE GRANITA, A TANTALISING KISS TO CLEANSE
THE PALETTE & A FRENZY OF EXCITEMENT

MAIN

CHARCOAL RIB-EYE STEAK

MUSHROOM FRICASSEE, RAINBOW CARROT, POTATO GEMS, BEETROOT LACES & JUS

DESSERT

HEART SHAPE RED VELVET CHEESE CAKE

ROSE WATER ICE CREAM, STRAWBERRY MACARON, COCONUT MERINGUE & GARDEN BERRIES
& RED VELVET SOIL


Executive Chef