

Dinner Menu

VALENTINE'S DAY



Starters

Caesar Salad

Romaine lettuce, focaccia croutons, bacon and parmesan cheese with House Caesar dressing

15

Petals and Greens Symphony

Microgreens and edible flower petals delicately arranged and dressed with a vibrant champagne vinaigrette. Served with crispy parmesan crisps

16

I Love You S'more and S'more Each Day

Warm brie with torched marshmallow, served with graham crackers and chocolate

24

Velvet Beet Elixir

A smooth and velvety beet soup, drizzled with a balsamic reduction and topped with a dollop of coconut milk foam

10

Oceanic Jewel Medley

Seared scallops, octopus medallions and delicate shrimp adorned with a citrus foam and micro herb garnish

24

Mains

Searing Romance

8oz prime filet mignon seared to perfection, served with red wine reduction "love notes", truffle mashed potatoes and grilled asparagus

52

Love Nest

Chicken breast stuffed with prosciutto, fontina cheese and roasted red peppers, served on a bed of parmesan polenta with a savoury rosemary-infused jus

38

Aphrodite's Catch

Sea bass plated with a delicate mango and passionfruit reduction, accompanied by saffron-infused pearl couscous and grilled broccolini

42

Truffle and Forest Risotto Sculpture

Arborio rice infused with truffle essences, adorned with foraged mushroom slices and a swirl of truffle oil

28

Penne a la Vodka

Bacon, garlic, mushrooms and roasted peppers in a vodka tomato cream

22

Desserts- 10

Power Over Me

Dark chocolate cheesecake with a white chocolate and graham crust, draped with cherries and syrup

Poetry in Citrus and Honey

A composition of lemon-lime tart topped with delicate honeycomb and a quenelle of lavender cream

Sweet Symphony of Passion

A trio of passionfruit creme brulee, mango sorbet and lychee foam

