

Valentine's Day

MENU

A romance of flavours, a celebration of love – all you need to revel in a special night.

THREE-COURSE LUNCH

FEBRUARY 14TH ONLY

\$58 PER PERSON

APPETIZER

Toasted Egg Yolk and Caviar with Herbs (+30)
Roasted and Raw Badger Flame Beets, Saffron Coconut
Butternut Squash Soup, Parmesan Cloud
Endive and Pear Salad, Buttermilk Dressing, Puffed Quinoa, Black Truffle
Stracciatella with Black Truffle, Toast
Gulf Shrimp, Fragrant Chili Emulsion, Cucumber, Lemon Balm
Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger

MAIN COURSE

Roasted Winter Vegetables, Sunflower Sesame Vinaigrette, Quinoa
Maitake Mushroom, Farm Egg, Garlic, Parsley, Black Pepper Pizza
Baked Sea Trout with Truffle Crumbs, Apple Celeriac Puree, Black Truffle Vinaigrette
Crackling Chicken, Spinach, Buttery Hot Sauce
Duck à L'orange, Rutabaga, Spiced Jus
Caramelized Beef Tenderloin, Glazed Carrots, Miso Mustard (+15)

DESSERT

Strawberry Shortcake, Strawberry Sorbet
Peanut, Banana and Chocolate Tart, Chocolate Ice Cream
Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge
Choice of Two Scoops of Sorbet or Ice Cream

FOUR-COURSE DINNER

FEBRUARY 11TH TO 14TH

\$98 PER PERSON

Wine pairing option available at an additional \$68 per person

APPETIZER

Toasted Egg Yolk and Caviar with Herbs (+30)
Raw Hokkaido Scallop and Cranberry Snow
Endive and Pear Salad, Buttermilk Dressing, Puffed Quinoa, Black Truffle
Roasted and Raw Badger Flame Beets, Saffron Coconut
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze

Billecart-Salmon Brut Réserve NV
Champagne, France

ENTREE

Butternut Squash Soup, Parmesan Cloud
Stracciatella with Black Truffle, Toast
Gulf Shrimp, Fragrant Chili Emulsion, Cucumber, Lemon Balm
Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger
Foie Gras, Glazed Chestnut, Mulled Brandy, Tarragon

Jean Paul Balland Sancerre Grande Cuvée 2018
Loire Valley, France

MAIN

Roasted Winter Vegetables, Sunflower Sesame Vinaigrette, Quinoa
Black Truffle and Fontina Cheese Pizza
Seared Seabass, Caramelized Leeks, Potatoes, Guajillo Chili Vinaigrette
Duck à L'orange, Rutabaga, Spiced Jus
Prosciutto Wrapped Pork Chop, Glazed Mushrooms, Sage
Caramelized Beef Tenderloin, Glazed Carrots, Miso Mustard (+15)

Chateau Grange Neuve 2018 Or *La Stoppa Ageno Malvasia*
Pomerol, France Or *Ortrugo Trebbiano 2019*
Emilia-Romagna, Italy

DESSERT

Strawberry Shortcake, Strawberry Sorbet
Peanut, Banana and Chocolate Tart, Chocolate Ice Cream
Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge
Choice of Two Scoops of Sorbet or Ice Cream

M. Chapoutier Banyuls Rimage 2018 Or *Chateau Roumieu Haut-Placey Sauternes 2016*
Languedoc-Roussillon, France Or *Bordeaux, France*