

VALENTINE'S DAY 2024

FOUR COURSES ... 178 per person

 Lacto-Ovo Vegetarian  **opt** L/O Vegetarian Option  Gluten-free

To start, Sun-dried Tomato Focaccia

FIRST *Choice Of*



BRITTANY ROCK OYSTER  'Bloody Mary' Spicy Tomato Granita, Celery Leaf


BURRATINA   Sun-dried Tomato Pesto, Grilled Artichoke, Taggiasca Olive


HOKKAIDO KING CRAB  Australian Finger Lime, Wood Sorrel, Kaluga Caviar

PORK & QUAIL TERRINE Nasturtium, Pickled Cherry, Pistachio

SECOND *Choice Of*


WHITE ASPARAGUS   'En Papillote' Asparagus Emulsion, Black Winter Truffle

CURED OCEAN TROUT  Crème Fraîche, Raspberry, Dill, Trout Roe


FREMANTLE OCTOPUS  'Zaalouk', Tomato & Eggplant Relish, Stracciatella, Preserved Lemon


SLOW COOKED PORK CHEEK Bacon-Wrapped Date, Grilled Zucchini, Grain Mustard

MAIN *Choice Of*

PUMPKIN GNOCCHI  Japanese Kabocha, Sage, Toasted Buckwheat, Pecorino Romano


MEDITERRANEAN SEABASS  Chorizo & White Bean Cassoulet, Red Cabbage Sauerkraut


IBERICO PORK LOIN  Caramelized Squash Purée, Crushed Brussels Sprouts, Spiced Pork Jus

ANGUS TENDERLOIN  Smoked Potato Purée, Morrel Mushroom, Parmigiano Reggiano

DESSERT *Choice Of*

RASPBERRY & DARK CHOCOLATE TORTE  70% Guanaja, Hazelnut Nougatine, Raspberry Sorbet

RUM BABÀ  Don Papa Small Batch Rum, Blood Orange, Crème Chantilly

PAIN PERDU  'French Toast', Quince, Spiced Crumble, Vanilla Bean Gelato

HAZELNUT RICE PUDDING   Pedro Ximénez Jelly, Puffed Crispy Rice, Cacao Tuille, Coconut Sorbet

To Finish, Artemis Jasmine Bonbons

EXECUTIVE CHEF **OLIVER HYDE**
CHEF DE CUISINE **KEITH CHU**

GENERAL MANAGER **DANIELE TORDI**

All prices are still subjected to 10% service charge and prevailing government tax