



VALENTINE'S DINNER

Friday, 14 February 2025, 5:30pm - close*

\$178++ per person

Please choose from the following:

FIRST COURSE

TOMATO MINISTRONE *Potato Gnocchi, Zucchini, Pea, Basil*

ENDIVE & MORTADELLA SALAD *Italian Cured Pork, Gorgonzola Cream, Pistachio Vinaigrette*

HOKKAIDO SCALLOP CRUDO *Blood Orange, Caper, Mizuna*

ARTEMIS BEEF TARTARE *Fried Caper, Aged Parmigiano Reggiano, Potato Cracker*

SECOND COURSE

SMOKED SCOTTISH SALMON *Tokyo Turnip, Ginger Flower, Sea Grape*

MAINE LOBSTER TAIL *Lobster Bisque, Tomato, Marcona Almond*

BRAISED BEEF CHEEK *Pomegranate Glaze, Herb & Cabbage Slaw, Za'atar*

PALERMO PEPPER RISOTTO *Orzo, Scamorza, Almond, Basil*

MAIN COURSE

SWEET PEA AGNOLOTTI *Pancetta, Pecorino, Shaved Truffle*

ATLANTIC HALIBUT *Barba di Frati, Dulse Seaweed Beurre Blanc, Ikura Caviar*

IRISH DUCK BREAST *Braised Endive, Pear, Red Wine Duck Jus*

F1 WAGYU TENDERLOIN *Caramelized Cauliflower, White Onion Jam, Maitake, Beef Jus*

DESSERT COURSE

CREAM CHEESE SEMI-FREDDO *Champagne Poached Blueberry, Mint, Almond Brittle*

RASPBERRY & DARK CHOCOLATE TORTE *Cookie Crumble, Cacao Tuile, Caramel Gelato*

VANILLA RICE PUDDING *Black Cherry, Cinnamon Puffed Rice, Coconut Sorbet*

HAZELNUT TIRAMISU *Mascarpone Cream, Coffee & Hazelnut Sponge, Praline Gelat*

**Please note that reservations before 7pm are two hours slots, if you would like to be seated longer seating, choose a later reservation time.*

