

2026 Valentines Day Menu-

Amuse Bouche (Sharing)

Spinach Baked Oyster (S, D, G)

Truffle cream spinach, Panko crumb, White wine

Starter (Sharing)-

Feta Ai Forno (D, G)

Baked Greek feta, cherry tomato, almond, pine seed, olives, Sourdough

Salmon Tarter (S, R, G, D)

Avocado mat, Baguette chips, Maldon salt

Main Course- Choose your mains

Fillet Rossini (D, G)

Foie grass, Shimeji Mushroom, red wine jus, crispy onion

Or

Sous Vide Duck Brest (D, G)

Cranberry Jus, Roasted shallots, Pomme puree

Or

Homemade Gnocchi Dumpling (G, D)

Roasted yellow tomato sauce, Snow peas, baby carrot, edamame, shimeji mushroom, Ricotta

Or

Cod with Clams (S, D, G)

White wine creamy bechamel sauce

Sweet Surprise (Sharing)-

Blush of strawberry & Vanilla clouds (D, G, EG)

Delicate layers of whipped vanilla mascarpone, strawberry compote, and sponge crumbs

Midnight chocolate & Raspberry velvet (D, EG)

Silken dark chocolate mousse with a vibrant raspberry heart, cocoa crumble