

Valentine's DINNER MENU

FEBRUARY, 14th

\$65.50 P.P.

AMUSE

The Chef will surprise you with a wonderful starter

FIRST COURSE

Curried shrimp cake with curd cheese and papaya salsa

OR

Beef carpaccio with duck liver and caramelized apple

SECOND COURSE

Bouillabaisse with shrimp chunks and croutons

THIRD COURSE

Duck breast with braised red cabbage, balsamic sauce,
celeriac puree and crispy polenta

OR

Catch of the day & 4oz lobster with miso hollandaise,
braised spinach and asparagus

DESSERT

Combination of chocolate mousse and chocolate cake
with cookie crumble, passion fruit sorbet and mint syrup



FOUNDED 1743
MOËT & CHANDON
CHAMPAGNE
★

Glass of Ménage à Trois Prosecco

+ 15% service charge