



Valentine's Day Menu

AMUSE BOUCHE

Wild Mushroom Vol-au-Vent

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SHARED STARTERS

Lemon Dressed Crab Salad in Filo

Cajun Prawn Tostada

Parma Ham with Grilled Zucchini & Sun-Dried Tomato

Smoked Duck Bon Bons with a Mint & Peanut Dip

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PALATE CLEANSER

Jasmine Sorbet with Prosecco

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MAIN COURSE

Duo of Beef

*Australian Tenderloin Steak and Red Wine Braised Beef
Truffle Mousseline, Bacon Bean Parcel and Sauce Béarnaise*

OR

Norwegian Salmon en Croute

*Baked with Sautéed Spinach & Basil Cream Cheese in Puff Pastry
Lemongrass & Saffron Beurre Blanc, Cauliflower and Asparagus*

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DESSERTS

Strawberry Macarons

Passion Fruit Délice

Chocolate Mousse Filled Brandy Snap

990B PER PERSON

SERVICE CHARGE OF 10% AND VAT NOT INCLUDED