



Saint Valentin 2023

— \$148++ FOR 3 COURSES —

Choice of Appetizer

HALF DOZEN OYSTERS "LA ROYALE" FROM DAVID HERVE

FOIE GRAS EN CROÛTE, PEAR AND GINGER COMPOTE

MUSHROOM VELOUTÉ WITH ALASKAN KING CRAB

TASMANIAN TROUT TARTARE, LOBSTER BISQUE AND CAVIAR

MULTI-COLOURED BEETROOT SALAD, LAVENDER HONEY VINAIGRETTE

Choice of Main Course

HOMEMADE CRISPY DUCK LEG CONFIT AND BLACK TRUFFLE, ROASTED POTATOES

BEEF TENDERLOIN ROSSINI, FOIE GRAS AND MADEIRA SAUCE

ORGANIC GUINEA FOWL BREAST WITH MOREL SAUCE AND BUTTER RICE

LOBSTER AND SCALLOPS THERMIDOR, MUSHROOM DUXELLES

ATLANTIC COD WITH SEA URCHIN BEURRE BLANC, CAULIFLOWER PURÉE

Choice of Desserts

RASPBERRY AND PISTACHIO ALMOND CAKE

CRÊPES SUZETTE FLAMBÉED WITH GRAND MARNIER SAUCE

CARAMELIZED WHITE CHOCOLATE TART, COCONUT CHANTILLY

CHOCOLATE MOUSSE AND CANDIED ORANGE