

Saint Valentin 2024

— \$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

CHALLANS DUCK BREAST SERVED WITH POTATO PUREE AND ORANGE SAUCE

BEEF TENDERLOIN ROSSINI, FOIE GRAS AND MADEIRA SAUCE

PORK HOT POT SERVED WITH CABBAGE AND ROOT VEGETABLES

LOBSTER AND SCALLOPS THERMIDOR, MUSHROOM DUXELLES

COD FISH SERVED WITH CRUSHED POTATO, BLACK TRUFFLE, CLAMS AND MUSSELS JUS



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

