

Valentine's Set Menu

APPETIZER

Salmon Ceviche

Fresh Salmon marinated in citrus juices and served with avocado, raspberries, coriander leaves, chili & mango

STARTER

Red Shrimp Ravioli

Served with Shiitake, mushroom broth, Bonito flakes & sesame seeds

Sorbet

Lemon & mint

MAIN COURSES

Herb Crust Lamb Loin

With vegetable couscous, artichoke hearts & rosemary lamb jus

Or

Burrata Risotto alla Milanaise

Carnaroli rice cooked in Saffron stock, topped with creamy Burrata Cheese & crunchy Gremolata

DESSERT

Rosso Valentino

Cocoa biscuit with almond praline cream, raspberry coulis, and white Chocolate Vanilla rose petal Mousse. Served with Raspberry sorbet

To be enjoyed with a Glass of Bubbly per person

*Dinner for Adults only