



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*