ISLAND ROMANCE

This Valentine's Day indulge in a carefully curated multi-course meal featuring gourmet dishes and unique flavour combinations. Pair each course with a different wine or champagne. Providing a memorable and enjoyable culinary experience for you and your loved ones to enjoy together.







VALENTINE'S DAY GALA DINNER

14th February 2023

Amuse Bouche Foie Gras Espuma Port wine reduction, brioche tuille, caviar

STARTER

Poached Asparagus "Terrine"
Cherry tomato, pomegranate, hazelnut, coconut lattice,
lemon curd

INTERMEDIATE

Confit Seabass Fillet Lobster Salpicon, horseradish, dill

MAIN COURSE

Coconut Smoked Beef Tenderloin Broccolini, charred shallot, pancetta dust or Miso Glazed Wahoo Potato "Risotto," curly kale, shitake, sesame

DESSERT

Chocolate Harmony Valrhona Manjari, raspberry gel, Anise scented chocolate crumble micro sponge, raspberry sorbet

