



Pre - Valentine's Dinner

10th – 13th February 2020

4 & 5 Course Degustation Menu

Starter

Salmon Tartare

Norwegian diced Salmon tartare marinated with wasabi mayonnaise, capers, shallots, caviar, dill, served with toast

Entree

Quail Breast

Pumpkin puree, confit shallots, cherry tomato, quail eggs & quail jus

Soup

Creamy Celeriac & Cauliflower

Main Course (Choose 1)

Miso Salmon

Baked miso salmon served with potato puree, sautéed spinach, mushroom and furikake

Confit of Duck Leg

French style crispy duck leg confit served with onion soup and potato

Chicken Cacciatore

Baked casserole chicken breast tossed in cacciatore sauce served with greens

Flank Steak

Grilled skirt steak served with roasted sweet potato puree and chimichurri sauce

Dessert

Chocolate Cake

Homemade chocolate cake with lotus crumbs and hazelnut butter cream

***4 Course - \$98++ / per couple**

(Choose Starter or Entrée)

5 Course - \$118++ / per couple

(Both Inclusive with a glass of Rose Wine or Rose Cava each)