



## Valentine's Day Dinner

**14<sup>th</sup> 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

##### **Rib-eye Steak**

Pan-seared 30 days grain fed rib-eye steak served with Lyonnaise potato, asparagus and chimichurri sauce

#### Dessert

##### **Chocolate Cake**

Homemade chocolate cake with lotus crumbs and hazelnut butter cream

**\*4 Course - \$108++ / per couple**

**(Choose Starter or Entrée)**

**5 Course - \$128++ / per couple**

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