

# VALENTINE'S MENU

## ANTIPASTI

PAN SEARED FOIE GRAS 34  
foie gras, blueberry, cinnamon crumble

ROASTED BONE MARROW 28  
garlic aioli, pickled shallot, bread

LOBSTER BISQUE WITH CAVIAR 32  
lobster, smoked herring roe

## SHARING

SICILIAN FISHERMAN STEW 45  
assorted fresh seafoods, garlic bread

SAKOSHI BAY JAPANESE ROCK OYSTERS 36  
half dozen, mignonette sauce

## MAINS

TIGER PRAWN WITH SAFFRON 42  
risotto, tiger prawn, saffron

GRILLED LOBSTER TAGLIATELLE 68  
whole lobster, tomato, lobster jus

SOLE FISH WITH VERMOUTH SAUCE 42  
asparagus, baby carrot, herbs

SLOW BRAISED ANGUS CHEEK 48  
creamy polenta, vegetables, red wine

## DESSERTS

CLASSIC / PISTACHIO TIRAMISU 14/16