



## VALENTINES DINNER MENU

*Amuse Bouche*

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*Blue Shrimps in two ways, Tartar and roasted with Kataifi,  
Cream of Shellfish and Kafir Lime*

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*Pan-roasted Scallops, Jerusalem Artichoke Textures, Ponzu Condiment*

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*Champagne Sorbet*

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*Veal Tenderloin, Winter Root Vegetables, King Oyster Mushrooms, Truffle Jus*

*Or*

*Halibut, Chinese Cabbage, Cockles and Salty vegetables*

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*Red Fruit Textures, Forest Fruit Gelato, Raspberry Gel*

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*Coffee & Petit Fours*