

# Valentine's Dinner Menu



## Starter

### **Mari-Rose Avocado Shrimp Salad**

*Iceberg Salad Leaves, Avocado emulsion, Marie Rose Salad Shrimp, Cucumbers Coins & Smoked Salmon Rose*

**Or**

### **Heart of Palm & Roasted Artichoke Salad**

*Artisan Salad Leaves, Grape Tomatoes, Red Radish & Coleslaw topped with Feta Cheese & Raspberry Mustard Vinaigrette*

**Or**

### **Potato Cauliflower, Tropea Onion, Root Vegetable & Bell Pepper Bisque**

*Grilled Cheese Croutons*



## Middle Course

### **Guava Sorbet**

*Scented with Lemongrass, Yuzu & Sake*



## Main Course

### **Mozzarella Cheese Tortellini**

*Eggplant & Fried Tofu Cubes, Blistered Cherry Tomatoes, White Truffle White Wine Parmesan Cheese velouté*

**Or**

### **Sous Vide French Capon Breast**

*Served with Steamed Butter Glazed Asparagus, Roasted Cajun Seasoned Potato Wedges, Lemon Thyme Simple Jus*

**Or**

### **Pan Seared Atlantic Salmon**

*Butternut Squash Emulsion, Roasted Mediterranean Vegetables, Sauteed Shitake Mushrooms, Fried Leek & Sweet Soy Beurre Blanc*

**Or**

### **Valentine Hug Duo**

*Delmonico Steak Wrapped in Smoked Applewood Bacon, Flat Grilled Shrimps, String Beans & Carrots, Whipped Sweet Potato Mash Port Wine Demi-glace*



## Dessert

### **Strawberry Cheesecake**

*Vanilla Bean Cheesecake topped with Strawberries, Strawberry Coulis & Strawberry Ice-cream*

**Or**

### **Milk Chocolate Mousse**

*Creamy Chocolate Mousse with Whipped Cream, Chocolate Syrup & Chocolate Ice-cream*

**\$72.00 plus 17% Gratuity**