



Valentine Dinner

14th February 2023

1st Course

Blue Fin Tuna with Kaluga Caviar and Sea Urchin

2nd Course

Roasted White Asparagus, Truffle Sabayon with Air Dried Beef and Red Wine

3rd Course

Slow Cook Japanese Hirame with Hotaruika and Ink Sauce

Mint and Dried Plum Granite with Aerated Water

Main

Grilled Wagyu with Three Texture Root Vegetables and Chasseur Sauce

or

Roasted Spanish Turbot with Étuvéé of Maine Lobster
and Shellfish Velouté

Dessert

Lychee Mousse with Raspberry Jelly and Malibu Ice Cream

or

Selection of les Fromages