



VALENTINE'S DAY 2018

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ON ARRIVAL

CHEF'S SNACKS WITH GLASS OF CHANDON

Smoked salmon blini, caviar
Wild rice, cured kangaroo, native pepper

MAIN

DRY AGED RUMP CAP

Tobacco onions, leek, wild mushrooms

LOBSTER RAVIOLI

Salsa verde, thermidor sauce, fennel, parsley oil

DESSERT

STRAWBERRIES & CHAMPAGNE

Strawberry textures, raspberry granita,
rose ice cream, Champagne jelly

CHOCOLATE TORTE

Fleuttine crunch, amaretto ice cream,
vanilla panna cotta, coral, crème patissiere

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