

Celebrating Valentine's

February 14, 2018

Amuse bouche

and a glass of Duval-Leroy Brut Reserve Champagne
with or without a splash of crème de cassis

Dinner

Blue swimmer crab, sweet shrimp, apple and mustard remoulade
Finca Antigua Viura 2015, La Mancha, Spain

Lobster and fennel pansoti with tarragon bisque sauce
Les Vignerons d'Estezargues Les Grandes Vignes Blanc 2016, Côtes du Rhône, France

Pan seared foie gras, brioche, parsnip, roast pear, and spiced port jus
Meycas del Limari Quebrada Seca Chardonnay 2013, Limari Valley, Chile

Jack's Creek Wagyu tenderloin, celeriac and Parmesan pavé,
roast Portobello mushroom with guanciale and sage
Di Giorgio Cabernet Sauvignon 2012, Coonawara, Australia

Some favorite desserts to share...

Chocolate espresso and mascarpone trifle
Lychee and rose water pavlova, roast rhubarb and strawberries
Honey, yoghurt and pistachio semifreddo

P4500 per person

An optional wine pairing is available for P1180

plus 10% service charge

If you have any specific dietary requirements,
please advise us upon booking.

RESERVATION
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