

# Celebrating Valentine's

February 13-14, 2026

*A glass of Palmer & Co Champagne Brut Reserve N.V. France*

with

Scruppet, saffron aioli, trout roe, pickle  
Foie gras torchon, quince paste, crostini  
Baby lobster frito, tarragon and lime aioli

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Warm smoked duck breast, roast pear, goat's cheese  
truffle honey and pistachios

*Thörle Trocken Riesling 2022, Rheinhessen, Germany*

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Spaghettini with bottarga di Muginé, swimmer crab, lemon butter  
and Astara Oscietra caviar

*Zeizen Weinviertel Grüner Veltliner 2024, Austria*

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Japanese Wagyu F1 Tenderloin, sauce Diane, celeriac Anna and watercress

*Chateau Artigues 2019, Pauillac, France*

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Almond Financier, white chocolate cremeaux, raspberry and beetroot sorbet

*Clarendelle Amberwine 2021, Bordeaux, France*

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Passion fruit lamington  
Earl Grey and orange flower macaron  
Dark chocolate and hazelnut truffle

P7980 person with a glass of Champagne  
Optional wine pairing P2880  
Plus 10% service charge