



Valentine's Day Menu

14th February 2025

Four-Course Menu - £95 per guest with a glass of Pommery Rosé

To Start

Sea bass ceviche with diced avocado, corn, and red onion
Crispy duck and pomegranate with papaya chili dressing
Seared avocado and cancha salad dressed with lemon rocoto (ve)
Heritage tomato ceviche with cilantro (ve)

Second Course

Crispy tiger prawns with cayenne pepper mayonnaise
Paprika-dusted calamari with green chili and lime
Habanero matchstick chicken
Grilled street corn with chili, lime, and sour cream cheese (ve)

Main Course

Stone bass with crushed Andean chili lime sea salt

28-day-aged rib-eye steak with garlic lime butter

Grilled chicken skewers with lime and cilantro

Wild mushroom risotto with black chili, spinach, and truffle butter (ve) $\,$

Dessert

Valentine's crémeux

Guanaja dark chocolate crémeux with caramel mascarpone and strawberry sorbet infused with Pommery Rosé (ve)

Moiito blanco

Mojito-infused tropical fruit with white chocolate and mint ice cream, rum and fresh lime (ve)

Dulce de leche buñuelos

Piloncillo doughnut with spiced citrus, salted caramel and cinnamon sugar