

Valentine's Day Dinner

"There is only one happiness in this life, to love and be loved."

~ George Sand



— APPETISER —

Tuna Belly Tataki

Wasabi Cream, Peruvian Asparagus & Sesame Ponzu Dressing

— SOUP —

Cream of Butternut Pumpkin

Hokkaido Scallop, Crispy Bacon Strips & Chives

— SEAFOOD —

Poached Boston Lobster

Heirloom Tomatoes, Kristal Caviar & Yuzu Cream

— MAIN COURSE —

Grilled Australian Wagyu Beef Tenderloin & Grilled Jumbo Prawn

Mustard Kumara Mousseline, Broccolini,

Baby Carrots & Prestige Red Wine Jus

or

Oven-baked Halibut Fillet & Grilled Octopus Tentacle

Fine Green Pea Mousseline, Baby Carrots,

Vine-ripened Tomato Confit & Truffle Cream

— DESSERT —

Raspberry Lychee Gâteau

Lychee Sorbet

Goodwood blended coffee or selection of fine teas

5 Courses at \$178 per person

"Ever Thine, Ever Mine, Ever Ours." ~ Ludwig van Beethoven