



MENU

♥ AMOUCHE BOUCHE

Fine De Claire Oyster

Freshly Shucked, Chef Signature oyster vinaigrette, salmon roe

♥ COLD ENTREE

Asparagus Carpaccio

Exmouth scallop Carpaccio, espelette pepper, chervil, beluga caviar

♥ HOT ENTREE

Slow-Roasted Parsnip Soup

Truffle & Gold flakes, crème Fraiche, chive

♥ MAIN COURSE (Select One)

Butter Poached Lobster And King Prawn

Celeriac puree, heirloom carrot, light lobster bisque

Wagyu Beef Tenderloin

Truffle essence potato mousseline, Peruvian asparagus spears shallot reduction

♥ DESSERT

Valentine Rouge

Raspberry mousse, lychee rose sorbet, milk chocolate chantilly