



VALENTINE

Menu 2025

\$85 pp

♥ Be with you

Shark bay Oyster
3 pcs Freshly Shucked, Chef Signature Finger Lime Vinaigrette

♥ Feel for you

Seared scallops (S)
Salmon caviar, basil & coriander orange jus, dill leaves

♥ Makes me melt

Finger lime sorbet | Dried fruit crisps

♥ Forever mine (choose one)

Skull island half lobster
Broccolini, Heirloom carrot, Light Lobster Bisque

♥ Black Angus Beef tenderloin

Herb roasted cherry tomato, Asparagus Spears
Shallot Reduction

♥ Sweetened love

We go together
Raspberry Mousse, Strawberry compote, Milk Chocolate
Chantilly

