

5-course set menu
dinner for two

VALENTINE'S EVE DINNER *Menu*

LOVE AT THE FIRST BITE

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- Curry lemon grass foam with poached lime-flavored tiger prawns ravioli
(GR) (D) (SF)

APPETIZER

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- Beetroot, orange cured scottish salmon with cauliflower espuma with horseradish cream
(GR) (D) (GF) (SF)

35
OMR

INTERMEDIATE

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- Seared seabass
Wild seabass with potato crust, saffron potato mousseline with roasted peppers, tomato basil ragout
(GR) (D) (SF)

MAIN COURSE

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- Herb crust lamb loin
Herb crusted roasted loin of lamb with sweet potato boulangère, bunch of beans and mint juice
(GR) (D)

SWEET ENDING

Balsamic marinated strawberry with rose fried ice cream