

Love.



Starters

Lombok Oyster Mousse

Parmesan tuile, Sembalun apple

Confit Duck Terrine

Sundried tomato aioli, chilli oil

Mains

Shiitake & Braised Leek Tortelloni

Brown butter, confit garlic & rosemary

Sous Vide Red Snapper

Octopus & field corn "risotto"

24-Hour Boneless Short Rib

Potato mille feuille, pumpkin puree, Bordelaise

Served with

Vegetables

Roast potatoes, honey glazed carrots, charred pumpkin, cauliflower, green beans

Sauces

Cranberry sauce & turkey gravy

Dessert

Chocolate Mousse Tart

Salted caramel gel & chocolate soil

Aperol "Trifle"

Gingerbread tuile, orange dust

Fontina Cheese

Oatcakes, grapes & chutney

1,600k net per couple. Price includes a glass of prosecco with strawberry each & coffee with dessert

Romance.

Starter

Snapper Carpaccio

Whipped mascarpone, dill, green herb & lime dressing

Mains

Honey & Pepper Glazed Boneless Short Rib

Truffled cauliflower puree, confit garlic, rosemary & microgreens

Sous Vide Duck Breast

Plum & orange emulsion, beetroot crackers, braised red cabbage

Served with

Potato Mille Feuille

Compressed Watermelon & Feta Salad

Dessert

Strawberry Baked Cheesecake

Champagne gel, strawberry & champagne compote, red vein sorrel

Aperol “Trifle”

Gingerbread tuille, orange dust

550k net per couple. Price includes a glass of prosecco with strawberry each