



V A L E N T I N E ' S M E N U

A P P E T I Z E R

SMOKED BBQ BEEF

Crispy rice paper parcels filled with slow-cooked beef, spicy 'nduja, and fresh veggies, paired with house-smoked BBQ sauce

G E S P M K N

GOLDEN KATAIFI PRAWNS

Soy-marinated prawns in crispy kataifi pastry served with spicy avocado mousse and pistachio crumble

G M K S Y F C N (Pistachio)

MEDLEY OF SEASONAL VEGGIES WITH HUMMUS

Seasonal garden vegetables - fresh cooked and pickled, served with creamy chickpea hummus

(Vegetarian / Vegan) S S

E N T R É E

BEETROOT RISOTTO

Beet-infused carnaroli risotto with herb-stracchino cheese spiral and crispy guanciale chips

(Vegetarian / Vegan option available) M K S P

CRAB & LOBSTER RAVIOLI

Crab & lobster ravioli in a scampi cream sauce with orange zest

G E F C

TERIYAKI CRISPY PORK BELLY

Teriyaki crispy pork belly with green apple salad and caramelised celeriac purée

C Y S P S Y

D E S S E R T

PISTACHIO LOVE AFFAIR

Heart-shaped pistachio panna cotta with chocolate sauce

M K N (Pistachio)

STRAWBERRY TIRAMISU

Strawberry Tiramisu with Mascarpone Cream

M K G E N (May contain traces of nuts)



D R I N K S P A I R I N G M E N U

A P P E T I Z E R

HENRY DEVERNAY BRUT NV

Elegant - Bright - Citrusy

Recommended Dish: Smoked BBQ Beef

HENRY DEVERNAY BRUT NV

Elegant - Bright - Citrusy

Recommended Dish: Golden Kataifi Prawns

HENRY DEVERNAY BRUT NV

Elegant - Bright - Citrusy

Recommended Dish: Medley of Seasonal Veggies with Hummus

E N T R É E

BEET: NEGRONI

Beetroot Infused Aiteal Gin, Campari, Rosso Vermouth Rosemary

Recommended Dish: Beetroot Rissoto

MANDRINO SPRITZ

Mandarin Napoleon, Soda, Prosecco, Lemon

Recommended Dish: Crab & Lobster Ravioli

CARDAMOM FASHIONED

Makers Mark, Lemon & Cardamom Bitters, Agave

Recommended Dish: Teriyaki Crispy Pork Belly

D E S S E R T

PISTACHIO COFFEE

Irish Coffee, Pistachio Cream

Recommended Dish: Pistachio Love Affair

SERENATA D'AMORE

Strawberry Vodka, Lemon, Vanilla

Recommended Dish: Strawberry Tiramisu
