14.02.16

CELEBRATE YOUR LOVE

VALENTINE DINNER SET MENU

ALASKA KING CRAB & LOBSTER
Roasted with black truffle, apple & cucumber sherbet, mustard cress, aged balsamic pearls
Lombard Champagne

FOIE GRAS
Jerusalem artichoke, duck confit, passion fruit, "Elefin" cafe, crispy raspberry
Lieutenant Sigalas Sauternes 2009

MEDITERRANEAN TURBOT & WILD PRAWNS
Grapefruit & avocado, water chestnuts, oyster & seaweed emulsion
Pighin Chardonnay 2014

OR

CAP GRIM TASMANIAN BEEF
Charcoal grilled tenderloin, morel mousseline, root vegetable, green pepers
La Chapelle, Cotes du Rhone 2014

UGANDA CHOCOLATE CROQUANT
Strawberry gazpacho, rose lemon sherbet
Banyuls Dore

6000++ per couple - Wine pairing 1200++/person

MENU BY EXECUTIVE CHEF CHARLES CHRISTIAENS