



ST VALENTINE'S DINNER MENU

Canapés + Breads + Starter + Main Course + Dessert

€98

Canapés

Black Garlic Miso Gougère | Parmesan Arancini, Egg Purée

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Grilled Mackerel, Red Cabbage, Beetroot, Pink Pepper

Foie Gras Torchon, Mandarin, Pain d' Epices

Pan Fried Scallop, Daikon, Coconut Milk, Pistachios

Braised Leeks, Pearl Onions, Nori, Cashew Nut Purée

Ox Tail, Gnocchi, Parmesan, Red Wine Jus

Poached Halibut, Cockles, Black Garlic, Smoked Milk

Magret Duck Breast, Celeriac Choucroute, Caramelised Hazelnut, Jus

Pan Fried Cod, Cauliflower, Vadouvan Spice, Vanilla

Coffee Cremeux, Honey Bavarois, Frangelico Ice Cream

Apple Tart Tatin, Cinnamon Sablé, Calvados Sauce, Vanilla Ice Cream

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 minutes

Chef Zhan Sergejev

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

Please Note Menu is Subject to Change