

Valentine's Celebration  
Harmony of Hearts / 150

APPETIZER - Choice of:

**BEEF CARPACCIO**

Truffle aioli, croutons, arugula, shaved Grana Padano

**CAESAR SALAD**

Chopped romaine lettuce, grilled sweet corn, shaved Grana Padano, smoked bacon, fresh lemon

**BIB & ARTISINAL GREENS**

*- can be served plant based -*

Apple cider & red onion vinaigrette, gremolata bread crumbs, crispy shallots, shaved Pecorino

**SHRIMP DIAVOLA**

Sauteed prawns, tomato sugo,

INTERMEZZO - Mango Sorbet

MAIN COURSE - Choice of:

**PAN ROASTED POTATO GNOCCHI**

Sauteed mushrooms, grilled corn, fine Parmesan roasted sweet peppers, spring onion, truffle essence, roasted garlic cream sauce

**BRANZINO FILET**

Braised cherry tomatoes, sauteed spinach

**CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes, red wine jus

**SEAFOOD SPAGHETTINI**

Grilled octopus, calamari, prawns, steamed clams, mussels, chili aglio e olio

**8 oz BEEF FILET** - Canadian 'AAA' -

Mashed potatoes, seasonal vegetables, red wine jus

**STUFFED CRISPY PORTOBELLO**

Panko crusted portobello stuffed with herbed vegan mozzarella, roasted garlic-tomato jam, sauteed spinach

INTERMEZZO - Grana Padano chunks, dried apricots, cashews

DESSERT TRIO - Consisting of:

**GANACHE CHOCOLATE MOUSSE**

Toasted pistachios, chocolate covered strawberry

**WARM RED VELVET COOKIE**

Vanilla gelato

**NEW YORK STYLE CHEESECAKE**

Seabuckthorn compote, meringue

Valentine's Celebration  
Solemate Celebration / 185

APPETIZER - Choice of:

**CHARRED OCTOPUS**

Charred marinated octopus, sherry brown butter potatoes, blistered shishito peppers, black garlic kewpie

**BARBECUED FREE RANGE QUAIL**

Julienne cabbage, pepper, jicama, carrots, seedlings, crispy shallots, sunchoke & taro chips, tare vinaigrette - *Contains Nuts* -

**CHILI CRUNCH SLAW**

Julienne cabbage, pepper, jicama, carrots, seedlings, crispy shallots, sunchoke & taro chips, tare vinaigrette - *Contains Nuts* -

**BURRATA**

Vine tomatoes, cherry tomatoes, balsamic, herb oil, seedlings

INTERMEZZO - Mango Sorbet

MAIN COURSE - Choice of:

**SURF 'N TURF**

- 6 OZ VEAL TENDERLOIN & JUMBO PRAWNS -  
Seasonal vegetables, mashed potatoes, red wine jus

**AUSTRALIAN RACK OF LAMB**

Roasted honey-mustard-pistachio crusted, seasonal vegetables, mashed potato, red wine jus

**12 OZ 'USDA PRIME' STRIPLOIN**

Mashed potatoes, seasonal vegetables, red wine jus

**SEAFOOD SPAGHETTINI**

Grilled octopus, calamari, prawns, steamed clams, mussels, chili aglio e olio

**MISO GLAZED CHILEAN SEABASS**

Sauteed chili garlic bok choy, mango & scallion relish

INTERMEZZO - Grana Padano chunks, dried apricots, cashews

DESSERT TRIO - Consisting of:

**GANACHE CHOCOLATE MOUSSE**

Toasted pistachios, chocolate covered strawberry

**WARM RED VELVET COOKIE**

Vanilla gelato

**NEW YORK STYLE CHEESECAKE**

Seabuckthorn compote, meringue

FOR THE TABLE  
- Optional Menu Enhancements -

**OYSTERS** - ASSORTED HALF-DOZEN (6 PCS) / 30

Served over ice with freshly grated horseradish, chili jam, classic seafood sauce, red wine mignonette and housemade habanero infused vodka

**CAVIAR** - KAVARI KRISTAL CAVIAR (30 GR) / 280

Warm blinis, burrata, sieved egg whites & yolks, fresh chives, potato chips

**CHILLED SEAFOOD PLATTER**- PER PERSON (*minimum two people*) / 85

Atlantic lobster, oysters, prawns, clams, scallop ceviche, snow crab claws

**GRILLED LAMB CHOP** - Red wine jus / 20 per chop

**GRADE 'A' QUEBEC FOIE GRAS** / 48

Seared foie gras, toasted walnuts, pear & seabuckthorn chutney, brioche