

Valentine's Day

To Start

Le Papillon

Spring Vale venison tartare | slow-cooked yolk |
beetroot

Entree

Crab Souffle

bisque | Avruga caviar

Main

Chateaubriand for Two

grass-fed beef tenderloin | pommes Anna |
haricots verts | béarnaise sauce

or

Barramundi en Croûte de Sel for Two

whole baby barramundi | wings | leafy greens

Dessert

Mille-Feuille

banana sorbet | yuzu gel | miso caramel

Garçon Bleu petit fours



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