

≡  
*la marée*

6 Course Valentine's Day Set Menu

*\$169 pp for food | \$75 pp for wine pairing*

AMUSE BOUCHE

Oyster, pickled daikon, pomegranate and dill

*G.H Mumm Cordon Champagne - FR*

\*

KINGFISH CRUDO

Radish, blood orange vinaigrette, horseradish and shiso

*2020 Domaine Albert Bichot, 'Aligoté', Bourgogne - FR*

\*

CANTER VALLEY DUCK BREAST

Braised endive, cherry and nasturtium

*2018 Albert Bichot 'Vieilles-Vignes Rouge' Pinot Noir - FR*

\*

SPECKLE PARK EYE FILLET

Watercress, oyster mushroom and mustard jus

*2019 Chateau Carbonneau 'Sequoia', Bordeaux - FR*

\*\*\*

PALATE CLEANSER

Wild strawberry sorbet and champagne

\*\*\*

“CHERRY I LOVE YOU”

Cherry compote, vanilla mousse, chocolate namelaka and cherry sorbet

*2018 Chateau Les Garonnelles Sauternes, Bordeaux - FR*

We're passionate about food, our meals are made with high-quality ingredients.

However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals.

We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.