



Valentine's Day Menu

\$159 per person
Additional wine pairing | \$79 per person

AMOUSE BOUCHE

Scallop ceviche, compressed watermelon, lime
Moët & Chandon 'Imperial Brut', Champagne, Reims, FR - 100ml

FIRST COURSE

Spinach arugula salad, pear textures, gorgonzola dressing
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ - 100ml

SECOND COURSE

Butternut squash tortellini, pecorino, black truffle, walnut cream
Domaine Thomson 'Explorer', Pinot Noir, Central Otago, NZ - 100ml

THIRD COURSE

Roasted market fish, salsa verde, pea purée, lemon-butter spring vegetables
Cloudy Bay Sauvignon Blanc, Marlborough, NZ - 100ml

or

Speckle Park eye fillet, pommes purée, roasted onion, port jus
Château Carbonneau 'Sequoia', Bordeaux, FR - 100ml

DESSERT

Heart Signal - raspberry compote & rose gel in the heart shape with raspberry mousse
Dr. Loosen, Riesling, Germany - 100ml

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.