

Valentine's Menu

AMUSE BOUCHE

Crispy Tamago
Breaded Egg | Shiitake Dashi | Jerusalem Artichoke

STARTERS

Crispy Rice
Fried Sushi Rice | Salmon Tartare | Yuzu Soy | Spring Onion
&
Prawn Tacos
Prawn Tartare | Stracciatella Cheese | Passion Fruit | Caviar
&
Mushroom Tempura
Enoki Mushroom Tempura | Goma Dressing | Black Sesame
&
Octopus Skewers
Miso Glaze | Crispy Rice Pearls
&
Classic Steamed Gyozas
Spicy Chicken & Mushroom Gyoza | Truffle Ponzu

MAIN COURSE

Seabass
Steamed Seabass with Mussel Mousse | Seaweed Butter Sauce | Asparagus | Potato 'Pave'
or
Beef
Pan Roasted Beef Fillet | Marmite Butter | Beef Cheek 'Cottage Pie' | Celeriac Puree | Carrots | Red Wine Sauce
or
Duck
Spiced Duck Breast | Duck Leg & Foie Gras Croquette | Pomme Puree | Baby Turnips

DESSERT

Apple Tarte Tatin
Vanilla Ice Cream | Candied Pecans
or
Dark Chocolate & Walnut Tart
Crème Fraiche Ice cream | Coffee Sabayon

€ 80 PER PERSON