

Valentine's Menu February 14th 2026



Desire (Amuse Bouche)

A seductive combination of crisp texture, creamy cheese, and the sweetness of Port wine Crispy Confit Veal with Cream Cheese on Avocado Velouté and Port Wine Reduction

The First Glance (Starter)

Refreshing and vibrant, a perfect harmony of ocean Flavors and citrus freshness.

Citrus Shrimp Tartare with Steamed Pak Choi and Pistachio Texture

Eve (Fish)

An elegant and aromatic dish where the delicate fish meets the subtle spiciness of arugula

Grilled Meagre Medallion with Green Arugula Risotto and Confit Tomato

(A Touch of Ice (Palate Cleanser)

A refreshing interlude of fruity and citrus notes

Light Strawberry Granita Flavoured with Triple Sec, Rum and Finished

with Sparkling Tonic Water

(Meat)

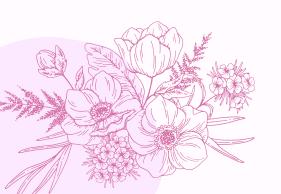
Rich and intense, a dish of contrasts and textures that celebrates temptation Stuffed Pork Shank Medallion with Boudin Noir, Paolo Potato and Watercress-Spinach Purée



An irresistible, sweet and crunchy finale. The taste of love in every layer.

Red Fruit Passion in Crispy Layers

Drinks included





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