



# 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

## *Adam (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

## *Sin (Dessert)*

An irresistible, sweet and crunchy finale. The taste of love in every layer.  
Red Fruit Passion in Crispy Layers

Drinks included



Information and Reservations:  
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