

San Valentine

MENU

OSCIETRA CAVIAR

30g Sturia caviar, potato blinis & traditional accompaniments
(1, 3, 4, 7)

STARTER

Please select one

Lobster Salad

Poached Anguillian lobster, avocado, chayote, lemon aioli (2, 3, 9)

Foie Gras Terrine

Duck liver pâté, mango chutney, Sichuan pepper brioche (1, 3, 7)

Agnolotti (Vegetarian)

Sweet corn agnolotti, Périgord black truffle, black garlic (1, 3, 7)

MAINS

Please select one

Snapper

Steamed island snapper, sake beurre blanc (4, 7, 12)

Traditional Rossini

Beef tenderloin, black truffle, foie gras, Madeira sauce (1, 3, 7, 12)

Miso Eggplant (Vegan)

Matsutake mushroom, miso glaze, truffle ponzu (6)

DESSERT

Please select one

Chocolate Sphere

Chocolate crèmeux, salted caramel, 24K gold (1, 3, 7, 8)

Guanabana Crème Brûlée

Pineapple carpaccio, lemon balm, basil (3, 7)

Moët & Chandon Affogato (Vegan)

White peach sorbet, raspberries, lavender (12)

THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans
(7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites
(13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) Suitable for Vegan