



VALENTINE'S *Dinner Menu*



AED 599 PER COUPLE

(Includes one bottle of Prosecco)



AMUSE BOUCHE

AEROGEL MERINGUE (GID)

Yuzu and carrot meringue, truffle perlage, gold dust

STARTERS

Selection of one

SCALLOPS & CAVIAR (D)

Seared Hokkaido scallops, oscietra caviar, champagne sauce

54-HOUR SHORT RIBS (D)

Red wine braised short ribs, creamy roasted celeriac, own jus

RUSSET POTATO GNOCCHI (GID)

Creamy potato gnocchi, aged parmesan, fresh black truffle

MAIN COURSE

Selection of one

BLACK TRUFFLE RISONI (GID)

Homemade risoni, wild roasted mushrooms, pecorino Romano

WILD DUCK BREAST (D)

Duck breast, carrot truffle purée, glazed beets, duck jus

LEMON SOLE (D)

Oven-baked sole, pomme purée, wild caper sauce

SEARED MATURED WAGYU BEEF (D)

Heirloom baby carrots, caramelized onion soubise, apple port wine jus

DESSERT

Selection of one

CHOCOLATE LOVE BLOOM (DIGIN)

Velvet chocolate, raspberry Chantilly, champagne jelly, mix berry dust, rose petals

FIG BLACK CURRANT CHEESECAKE(DIGIN)

Fig whipped cheesecake, rosemary ganache, black currant sorbet

SPICY VALENTINE (DIG)

Spicy vanilla cream, chunky mousse, pomegranate molasses, blood orange ice cream



(V) Vegetarian, (VE) Vegan, (A) Contains Alcohol, (N) Contains Nuts, (G) Gluten, (D) Dairy, (S) Shellfish, (N) Nuts, (F) Fish

*Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you

ALL PRICES ARE INCLUSIVE OF 5% VAT AND 7% MUNICIPALITY FEE