

VALENTINE'S DAY

DEGUSTATION MENU

WELCOME COCKTAIL

AMUSE BOUCHE

GROUPER CEVICHE

Saffron leche de tigre • coriander • lime

RAVIOLI DI CARNE AL BAROLO

Handmade ravioli filled with Barolo-braised beef •
rich beef jus reduction infused with mushrooms.

WILD RED SNAPPER 'PAGRU' FILLET

Green herbs cream • Prosecco marble sauce • Red cabbage •
puffed tapioca • Mussels meat

COCKTAIL CANDY

GLAZED PORK COLLAR

Thai corn cream • grilled spring onion & pork crackling

OR

GRILLED JUICY LAMB CHUMP

Purée of local plums • stuffed onion topped with caramelized Gruyère

CHOCOLATE PASSION

€150 PER COUPLE

NOTE THAT OUR A'LA CARTE MENU WILL ALSO BE
AVAILABLE ON THE NIGHT.