



Valentine's Menu

€195pp

Canapés, Sourdough, Ġbejna

Gillardeau Oysters

Champagne Sabayon, Kaluga Caviar, Long Pepper

Buckwheat Tagliatelle

Aged Parmesan Emulsion, Iberico Ham, Black Winter Truffle

Brittany Lobster "Pithivier"

Citrus, Basil

Dry Aged Rib Eye

Morel Mushroom "Ragu", Crispy Potato, Périgord Jus

Selection of Mature French Cheese

Roscoff Onion, Lavosh

Tainori Chocolate

Passion Fruit, Madagascan Vanilla, Ginger

Gourmandise



Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination.

18% VAT is included. A discretionary 10% service charge will be added to your bill



Valentine's Menu

€145pp

Canapés, Sourdough, Ġbejna

Gillardeau Oysters

Champagne Sabayon, Kaluga Caviar, Long Pepper

Brittany Lobster "Pithivier"

Citrus, Basil

Dry Aged Rib Eye

Morel Mushroom "Ragu", Crispy Potato, Périgord Jus

Tainori Chocolate

Passion Fruit, Madagascan Vanilla, Ginger

Gourmandise



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