

# Valentine's Day Menu

— A love story told in flavors —

## Prelude for Two

### Italian Crips

Melted cheeses with delicate mash potato, Coppa, wrapped in a crispy shell

*A first spark, a whispered promise.*

## From Sea & Shore

### Crustacean Cappuccino

Silky seafood essence with generous chunks, confit leeks melting slowly.

*Like shared secrets.*



## The Precious Moment

### Port Wine Foie Gras Parfait

Toasted homemade brioche, glazed with red dragon fruit vinegar.

*Where richness meets a delicate, unexpected kiss of acidity.*



## The Embrace – Surf & Turf

### Grass-fed Black Angus Fillet Mignon &

Giant Gambas, homemade cheesy hashbrown, winery onion jam, Wine cellar & blueberry sauce.

*Land and sea entwined, just like two lovers.*

## Sweet Finale part 1

### Valentine's Macaron

Raspberry macaron shell, pistachio Mousseline, fresh strawberry, and their vibrant coulis.

*When a hug becomes a love that lasts forever*



## Sweet Finale: part 2

### To take with you

A strawberry-chocolate box,  
*a final declaration, meant to be savored slowly*