

Valentine's Day 2022

CAPELANTE IN PADELLA

Pan roasted Hokkaido scallops with Swiss chard, crispy pancetta,
saffron lemon sauce and urban herbs

Prosecco, Bottega, Veneto, N/V

ZUPPA CREMOSA AL GRANCHIO E BRANDY

Alaska crab soup with brandy and garlic chips

RAVIOLONE ALL' ARAGOSTA

Homemade raviolone pasta filled with blue Boston lobster and ricotta cheese
served with red prawn and tomato confit

Vermentino Sauvignon, Michele Satta, Tuscany, 2017

GARUPA AL FORNO

Pan baked garoupa in prosecco, fennel and morel mushrooms served with
wild spinach, multicolor carrots, asparagus and cauliflower puree

Meira, Poderi Luigi Einaudi, Piemonte, 2018

or

FILETTO DI MANZO

Pan roasted U.S. tenderloin served with foie gras, celeriac puree,
artichokes, baby broccoli, baby beetroot, black truffle and jus

Cabernet Sauvignon, Torre Rosazza, Friuli, 2017

DOLCE DI SAN'VALENTINO

Special Valentine's dessert

Limoncello, Sicily, Deliza

\$1088 per person

4 glasses wine pairing of selected Italian wine: \$328 per person

Prices are subject to an additional 10% service charge
(Not applicable to any discount or cash voucher)