

THE BRASSERIE

VALENTINE'S DAY DINNER MENU

AMUSE BOUCHE

Lemon Thyme Infused Eel, Pearl Cucumber, Sevruga Caviar
(Veuve Clicquot Yellow Label Brut, France)

STARTER

Lobster Salad, Apple & Celeriac Remoulade, Green Apple Sorbet,
Aromatic Dressing
(Oyster Bay Sauvignon Blanc, Marlborough, New Zealand)

FISH

Poached Halibut, Creamy Salsify, Truffle Spumes
(Penfolds Bin 51 Riesling, Eden Valley, Australia)

MEAT

Black Angus Tenderloin Rossigni, Light Mousseline
(Rolland & Galarreta Red, Ribera Del Duero, Spain)

DESSERT

Coco Framboise, Raspberry Jelly & Coconut Mousse