

VALENTINE'S DAY MENU

750 AED PER COUPLE
+250 AED PER PERSON WITH WINE PAIRING

FOR THE TABLE

CRISPY BURRATA (D / G / V / E)

Blistered Tomato, Sweet Peppers, Pesto

WILD SEABASS CARPACCIO (R)

Passion Fruit Dressing, Radish, Charred Orange

MEATBALLS (D / G)

Spicy Tomato Sauce, Stracciatella, Grilled Bread

CACIO E PEPE (D / G / V)

Pecorino, Black Pepper, Fresh Black Truffle

◆◆ SUGGESTED WINE PAIRING: ◆◆

Rosé, Ultimate Provence, Côtes de Provence, France 2023

or

Chianti Classico, Castello di Abolla, Tuscany, Italy 2022

ENTRÉE

- choice of -

WAGYU RIBEYE (D)

Sunchoke Purée, Porcini Mushroom Jus

ROASTED SALMON (D)

Puttanesca Sauce

CAULIFLOWER STEAK (VG)

Roasted Artichokes, Sundried Tomato, Pesto

◆◆ SUGGESTED WINE PAIRING: ◆◆

Malbec, Catena Zapata, Mendoza, Argentina 2022

or

Mâcon "Aux Bois d'Allier", Domaine Cordier Père et Fils, Burgundy, France 2022

DESSERT

- for the table -

PROFITEROLES (D / G / E)

Caramel Ganache, Warm Caramel Sauce

RUBY CHOCOLATE TART (G / D)

Raspberries, Maldon Salt

◆◆ SUGGESTED WINE PAIRING: ◆◆

Tawny Port "10 year", Taylor Fladgate, Douro Valley, Portugal

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

D = Contains Dairy / **E** = Contains Egg / **G** = Contains Gluten / **N** = Nuts / **S** = Shellfish / **V** = Vegetarian

R = Raw / **VG** = Vegan