



*Welcome Aperitif*

*Warm Squid and Sesame Salad,  
Variation of Cauliflower, Burnt Onions.*

*Marinated Amberjack Square, Fond-de-Veau,  
Dill and Olive Mayonnaise.*

*Carrot and Ginger Cream, Scallop Carpaccio,  
Sorrento Lemon Sauce.*

*Clawed Lobster Ravioli, Beef Consommé, Turnip Carpaccio.*

*Exotic Interlude.*

*Rod-caught Sea Bass Steak,  
Seasonal Mushrooms Fricassee,  
Chicory Cream, Macadamia Nuts.*

*Passion Fruit and Rum Custard,  
Chocolate and Chili Pepper **Heart.***

February 14, 2018

*Valentine's Day Menu*