

**VALENTINES**

**4 COURSES - \$125**

**SNACK**

Oscietra Caviar  
Warm buckwheat blini, soured cream

**APPETIZER**

Duck foie gras & chicken terrine  
Sauternes jelly, toasted brioche

Onion & truffle velouté  
Périgord black truffles

Scallop ceviche  
Yuzu, wakame, cilantro, sesame lotus root

**ENTRÉE**

Grilled lobster Thermidor  
Spinach, mushrooms & hollandaise

Beef Wellington for 2  
Creekstone black angus tenderloin, mushrooms, truffle & red wine jus

Salt baked celeriac  
Broccoli rabe, king oyster mushrooms, parsley & capers

**DESSERT**

Dark chocolate & passion fruit mousse  
Champagne sorbet

Sticky toffee pudding  
peppercorn ice cream

white chocolate souffle  
raspberry sorbet

**VALENTINES**

**THYME FOR TEA - 16**

Tea for two 30  
Johnnie Walker Black Scotch, Drambuie,  
Rishi Tea Earl Grey, Honey, Thyme

**WARM COCKTAILS**

Cocoa Mint Milk Punch 16  
For Two 30  
Mount Gay Black Barrell Rum Rishi Tea Cocoa Mint, Milk

Hot G&T 16  
For Two 30  
Sipsmith Gin, Rishi Tea Earl Green, Lemon,  
Fever Tree Elder Flower Tonic, Star Anise, Allspice