

# *Valentine's Day*

\$380 per couple

## **DINNER MENU**

Welcome Drink

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Amuse Bouche

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Grilled Hokkaido Scallops with Cauliflower Cream  
& Amur River Caviar

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Fresh Burrata Cheese with Roasted Heirloom Beetroots  
& Sicilian Pesto

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Squid Ink Risotto with Fruits of the Sea & Shaved Bottarga

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Herb-crusted Icelandic Cod with Roasted Onion Cream  
& Ripened Baby Tomatoes

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Oven-baked Spring Lamb Rack with Butter Beans  
& Wild Berry Sauce

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Modica Dark Chocolate Mousse with  
Candied Fruits, Shaved Walnuts & Trapani  
Sea Salt

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Petit Four

*- Sei il sole della mia vita -*

Prices are subjected to GST & 10% service charge