VALENTINE'S DAY

A ROMANTIC ITALIAN ESCAPADE

Share an intimate date with your plus one and enjoy a special 5-course menu curated by Chef Marco.

FIRST SEATING FROM 6.00PM TO 8.15PM
SECOND SEATING FROM 8.15PM ONWARDS

Gamberi – caviale
New Zealand prawns 'tartare', beetroot purée, Oscietra caviar
Champagne Brut Reserve, Pol Roger NV

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Orata – pistacchio
Royal sea-bream crusted with potato and Black Winter Truffle
pistachio 'pesto', glazed baby carrot

Chardonnay DOC, Terlan 2020, Alto Adige, Italy

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Tartufo nero
Homemade 'tortelli', pasta filled with braised beef, celery root mash
shaved Black Winter truffle from Périgord

Brunello di Montalcino DOCG, Collosorbo 2017, Tuscany, Italy

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Manzo – pastinaca
Tajima Wagyu beef Striploin MB 6, parsnip mash, seasonal 'romanesco'

Barolo Riserva DOCG, Cascina Dardi 2011, Piedmont, Italy

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Cioccolato – fragole
55% Valrhona chocolate and 'mascarpone' mousse, strawberry ganache
wild berries compote, crispy feuilletine

Moscato d'Asti DOCG, Scanavino 2021, Piedmont, Italy

5 course 228++
Wine pairing 120++

(A la carte not available)

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