

Be my Valentine

MENU - JANTAR

STARTER

Tuna tataki with sesame crust, served over chilled mango soup perfumed with ginger, nestled in an exotic soy and pineapple salad.

FISH

Fillet of golden bream from our coast over crushed roasted sweet potato infused with fennel aromas, served with warm endive salad scented with citrus.

SORBET

Mango sorbet scented with lime and Martini Bianco.

MEAT

Filet mignon medallion wrapped in wholegrain mustard seeds perfumed with fine herbs, served with glazed green asparagus, mushroom risotto, and 5-year-old Madeira jus.

DESSERT

Chocolate brownie, perfumed with balsamic reduction, served over strawberry and passion fruit tartare with vanilla ice cream.

