

# Valentine's Day

(5-Course Dinner)

**A Glass of Italian Prosecco on Arrival**

*Starters Choice Of*

**Lobster Bisque**

With garlic crostini, parmesan and drizzled with cognac

**Foie Gras & Seared Scallops**

Berry compote, mixed greens, truffle pumpkin puree and toasted bread

**Oysters**

Freshly shucked on a bed of crushed ice, shallots vinaigrette

**Smoked Duck Breast Salad**

Mixed greens, cherry tomatoes, sliced peaches, bell peppers, gorgonzola cheese, balsamic dressing



**Lime & Champagne Sorbet**



*Mains Choice Of*

**Beef Fillet & Lobster**

Char-grilled to your liking, gratin ½ Boston lobster, roasted vegetables  
with pepper, mushroom or béarnaise sauce

**Ribeye Steak (21 Day's Dry Aged)**

Char grilled to your liking, grilled vegetables, French fries, choice of pepper or mushroom sauce

**Salmon Fillet**

Pan seared, Eggplant Caponata, broccolini and mashed potatoes

**Lobster Fettuccini**

Caviar, Lobster meats, shrimp meats, creamy lobster sauce

**Mushroom Risotto**

Arborio rice slow cooked with mixed mushroom, black truffle, chicken broth, white wines, parmesan

**Lamb Fillet (Tenderloin)**

Grilled to perfection, vegetable Ratatouille slow roasted tomato and mint jus



*Desserts Choice Of*

**Galliano Panna Cotta**

With wild berry compote and raspberry coulis

**Rich Chocolate Cake**

With vanilla gelato and raspberry coulis

**Tea / Coffee**

\$428 per person plus 10% service charge



**Grill 28**