

Valentine's Day

A Glass of Italian Prosecco on Arrival

Starters Choice Of

LOBSTER BISQUE

With garlic crostini, parmesan and drizzled with cognac

OYSTERS

Freshly shucked on a bed of crushed ice, shallots vinaigrette

PARMA HAM AND MELON

Freshly sliced Parma ham and melon, shave parmesan and baby greens

BUFFALO WINGS

Juicy US chicken wings, spicy buffalo sauce and side salad



Lime & Champagne Sorbet



Mains Choice Of

BEEF TENDERLOIN

Char-grilled to your liking, with Seared Foie Gras, roasted vegetables, with pepper, mushroom or béarnaise sauce

BARRAMUNDI FILLET

Pan roasted, sautéed spinach, French beans, steam broccolini, mashed potatoes and salsa Verde

RIB EYE (300gm)

USDA certified Black Angus full bodied, French fries and selection of sauces

CAPPELLINI VODKA

Angel hair pasta with shrimp meat, seared sea scallops in creamy vodka sauce

LOBSTER RISOTTO

Arborio rice slow cooked in lobster broth, shrimp meat, light tomato sauce and ½ Boston lobster



Desserts Choice Of

GALLIANO PANNA COTTA

With wild berry compote and raspberry coulis

BANANA CARAMEL CAKE

With vanilla gelato and raspberry coulis

TEA / COFFEE



Grill 28

\$448 per person plus 10% service charge