

FEBRUARY 14, 2025

CANDLELIGHT DINNER

Menu

Tuna & Caviar Bite

Pan-fried foie gras & scallops

Shellfish jus, green onions, combawa, creamy celery
wasabi oyster mushrooms

Grilled fillet of thiof

Braised leeks, tamarind reduction
marrow bone condiments, clams and preserved
yellow lemon

or

Veal fillet

Albufera sauce, onion in puff pastry crust, spinach
and mushroom condiments

Lemon citron ice cream

Citrus, coriander and basil marmalade

Strawberry heart

Vanilla ganache, strawberry insert, lemon financial
cookies and praline crunch



Love Potion

Oriental tea, strawberry, bissap,
basil, black pepper, (gin)

5 000 | 8 000 with alcohol

45 000