

# VALENTINE'S DAY 2016

Chef Chris Christou has meticulously crafted each dish to include aphrodisiac ingredients in our 5 course menu offering.

135 / pp

## **Raw Bar**

### **Kumamoto Oysters**

malagouzia foam / basil emulsion

## **Salad**

### **Pomegranate Kale**

toasted walnuts / halloumi croutons / pomegranate balsamic

## **Second Course**

### **Lobster Orzotto**

butter poached maine lobster / asparagus / creamy metaxa bisque

## **Entrée**

*(Choice of)*

### **Fillet Mignon**

feta mash / beech mushrooms / mavrodaphne jus

OR

### **Ora King Salmon**

avocado mousse / candied beets / crispy leeks

## **Desserts to Share**

### **Warm Chocolate Fondant**

orange coulis / greek cookie crumble / vanilla ice cream

AND

### **Aphrodite's Embrace**

samos zabaglione / balsamic macerated strawberries

*\*Vegetarian options are available upon request*



Executive Chef Chris Christou