

VALENTINE'S DAY WINE & DINE

SHARING PLATTER MENU

Wine pairing @ \$48 per person

AMUSE-BOUCHE

OYSTER GRATINÉE

Fresh oyster delicately gratinéed to golden perfection, touch of truffle scent

Bisol Belstar Cuvée Rosé NV

STARTER

TOMATO & BUFFALO MOZZARELLA SALAD

A delicate combination of Roma tomatoes and buffalo mozzarella, accented with fresh strawberries, baby kale, arugula, basil pesto, balsamic glaze and micro herbs

Famille Hugel Riesling Classic 2023

SHARING PLATTER

VALENTINE'S SURF & SAVOR

Signature BBQ pork ribs, roasted ribeye steak, and herb-roasted spring chicken (½), paired with BBQ prawns, grilled salmon, and perfectly seared scallops. Served with country mashed, baby carrots, broccoli, and confit tomato, red wine sauce and silky garlic aioli

Zenato Valpolicella DOC Superiore 2021

DESSERT

ROSE & BERRY KISS

A tender macaron filled with fragrant rose cream, juicy lychee, berries

CLASSIC TIRAMISU

Layers of delicate espresso-soaked ladyfingers and velvety mascarpone cream, dusted with rich cocoa powder

De Bortoli Noble One Botrytis Sémillon

VEGAN 

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SHARING PLATTER MENU

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AMUSE-BOUCHE

WILD MUSHROOM GRATINÉE

Wild mushroom finished with a light gratin with crispy
toasted sourdough and a subtle truffle aroma

Bisol Belstar Cuvée Rosé NV

STARTER

TOMATO & SESAME TOFU SALAD

Roma tomatoes paired with house-made sesame beancurd,
fresh strawberries, baby kale, arugula, basil pesto, balsamic glaze

Famille Hugel Riesling Classic 2023

MAINS

INSPIRED VEGAN MEDLEY

Pumpkin Risotto with truffle oil, herb-roasted cauliflower steak, grilled king oyster
mushrooms, falafel, broccoli, confit tomato, and a rich tahini sauce

Zenato Valpolicella DOC Superiore 2021

DESSERT

COCONUT PANNA COTTA WITH PASSIONFRUIT

Creamy coconut panna cotta paired with tangy passionfruit coulis

TROPICAL FRUIT PLATTER

Refreshing seasonal tropical fruits

De Bortoli Noble One Botrytis Sémillon