



Valentine's Day MENU

ENTRÉE

SEAFOOD CEVICHE

Kingfish, octopus, prawns, and scallops, marinated with onion and chilli



MARINATED CAPE GRIM BEEF SKEWER

Tender Cape Grim beef, flame-grilled and served with potato and charred corn

MAINS

CONFIT DUCK LEG

Slow-cooked duck leg, served with creamy polenta and roasted seasonal vegetables

PERUVIAN LOBSTER MORNAY

Succulent lobster baked in a creamy yellow chilli sauce, topped with parmesan cheese and served with grilled asparagus

DESSERTS

CHOCOLATE MOUSSE

Rich and velvety chocolate mousse, finished with crumbled croissant for a delicate crunch

TRES LECHES CAKE

Classic Latin American sponge cake soaked in three milks, served with Chantilly cream and raspberry coulis

