

Valentine's Day 2018

\$99pp, \$149 with paired drinks.

Oyster: Pink Champagne sorbet
Scallop: Cauliflower, chives, apple

Paired with:
**NV Monmousseau Brut Étoile,
méthode traditionnelle, Loire (Fr)**

Tuna Tartare: Black sesame, radish, coriander, chives

Paired with:
**Lemon One Cocktail:
Lemongrass, gin, lemon, yellow chartreuse, absinthe.**

Goat's curd sorbet, mint, pomegranate

Paired with:
Cosmopolitan sphere

Moroccan Lamb: Couscous, mint, yoghurt

Paired with:
**'15 Domain d'Ouréa 'Tire Bouchon'
Grenache, Syrah, Carignan, Aramon Noir, Cœillade Noire
Region: Côtes du Rhône (Fr)**

White chocolate strawberry pops
Caramelised Apple: Short bread, rose crème pâtissière,
vanilla ice cream

Paired with:
**Chocolate Martini:
Valrhona Chocolate, Orange infused Vodka,
Grand Marnier**