

THE VALENTINE'S DAY MENU
(Vegetarian)

Served from Friday to Sunday, 14th to 16th February 2025

Choose 2 or 3 dishes from the box for a 5 or 6 course menu, respectively.

AMUSE BOUCHE

TRUFFLE CHEESE VOL-AU-VENT
& BLACK TRUFFLE ASPARAGUS TARTLET

BURRATA

Fresh Burrata Cheese – Fried Zucchini – Pine Nuts



UOVO

Poached Toretama Egg – Butternut Pumpkin Purée – Perigord Black Truffle



MINISTRONE

Minestrone Vegetable Soup – Basil Pesto

RAVIOLI

Ravioli – Porcini Mushrooms – Cream Sauce – Perigord Black Truffle



RISOTTO

Saffron Risotto – Seasonal Vegetables

or

PENNE

Gluten-Free Penne – Seasonal Vegetables – Spicy Tomato Sauce



DOLCE

Pistachio Cream – Raspberry Cheese Cake

6 Course Menu 218++, pairing with 6 tasting glasses of wine add 108++

5 Course Menu 188++, pairing with 5 tasting glasses of wine add 98++