

# VALENTINE'S MENU

**4 COURSE + 1 COMPLIMENTARY DRINKS\***

**\$35\*\* per person**

Available 13-15 Feb 2019

## SOUP

### WHITE MUSHROOM SOUP

Roasted mushrooms with caramelized okra and garlic bread

## APPETIZER

### PRAWN VOLOVANES

Stuffed with shrimp

### VERDURAS MANCHEGO EMPANADAS

Delicatessen selección - eggplant, beans & vegetables croquettes

### SALMON AND MANGO RAVIOLI

Served with seaweed texture salad & kimchi mayo

## MAINS

### BRAISED CHICKEN WITH HONEY BALSAMIC REDUCTION

Half braised chicken, dry fruits garlic & confit, rosemary foam

### RED TUNA

Pan-seared red tuna with Cuban traditional suquet and crunchy rice

### RISOTTO

Wild mushroom risotto topped with pan seared foie-gras and beef jus  
(Vegetarian risotto option is available)

## DESSERT

### CHOCOLATE LAVA CAKE

### PASSION FRUIT CHEESE CAKE

## \*DRINKS

Choice of 1

### ALCOHOLIC BEVERAGE

Australian Merlot / Australian Sauvignon Blanc  
San Miguel Pint / Stella Artois / Hoegaarden White Pint