



VALENTINE'S DAY

RON 450 p.p.



UPON ARRIVAL

*One glass of Laurent-Perrier Champagne
per person*

AMUSE-BOUCHE

*Crispy Gillardeau No. 2 oyster, kissed by a
mignonette air and delicate mango caviar*

MAIN COURSE

*A rose of wild sea bass, embraced by
mandarin beurre blanc vinaigrette, slow-
cooked beetroot, and a whisper of rose water*

FIRST COURSE

*Mediterranean red mullet, lightly grilled,
resting on roasted red pepper beurre blanc,
with tomato concassé, black olive crumble,
caper dust, and a touch of burnt lemon*

SECOND COURSE

*Slow-braised beef cheeks, meltingly tender,
served with Jerusalem artichoke purée
enriched with pecorino, fondant topinambur,
and a silky berry-infused gravy*

DESSERT (FOR TWO)

*Rainbow Affair: scented dessert with pecan
chocolate crumble, passion cream, raspberry
heart, and exotic sponge*



VALENTINE'S DAY

*Vegetarian Menu
RON 450 p.p.*



UPON ARRIVAL

*One glass of Laurent-Perrier Champagne
per person*

AMUSE-BOUCHE

*Crispy Gillardeau No. 2 oyster, kissed by a
mignonette air and delicate mango caviar*

MAIN COURSE

*Golden crispy eggplant Parmigiana, gently
soy-glazed, wrapped in Parmesan foam and
deep tomato umami*

FIRST COURSE

*Smoked raspberry gazpacho, beetroot
couscous, creamy goat cheese ice cream, and a
vibrant raspberry crunch*

SECOND COURSE

*King oyster mushroom steak, deeply roasted,
paired with Jerusalem artichoke purée and
pecorino, finished with an intense
shiitake reduction*

DESSERT (FOR TWO)

*Rainbow Affair: scented dessert with pecan
chocolate crumble, passion cream, raspberry
heart, and exotic sponge*

