



Valentine's Love Week Dinner Menu



8TH, 9TH, 10TH, 16TH FEB 2019



STARTED

HOME-MADE SUNDRIED TOMATO AND MULTI GRAIN BREAD

Served with Olive Dip and Hummus

APPETIZER (Individual Serving)

SMOKED DUCK BREAST IN FIG CHUTNEY

*Served with Balsamic Glaze,
Dressed with Savory Crumble and Baby Spinach*

MAIN COURSE (Platter for 2)

CRISPY POLENTA SALMON FILLET DRIZZLED WITH LIME REDUCTION,
SEASONAL ROAST POTATOES WITH LIGHT CAPONATA AND
ROASTED LAMB LEG SERVED WITH CHEF SPECIAL THYME JUICE,
HOME-MADE MASH POTATOES AND BABY ASPARAGUS

DESSERT (Individual Serving)

CHOCOLATE BANANA DOME
with Raspberry Coulis and Oreo Crumble

