

Valentine

DINNER

When we met - Amuse bouche

- Mille feuille of smoked salmon and mascarpone mousse with candied lemon and vanilla zest
OR Mille feuille of beetroot confit and mascarpone mousse with candied lemon and vanilla zest 

Our first date - Starter

- Spicy ceviche of scallops with coconut, honey, mango and caviar
OR Spicy Ceviche of avocado and cherry tomato with coconut, honey, mango and soja caviar 

Love is in the air - Soup

- Heart of palm cappuccino with crispy kadaifi lobster
OR Heart of palm cappuccino with crispy kadaifi feta cheese 
The knot sparkling romance - Palette cleanser
Kaffir lime and pink pepper sorbet with rosé Champagne jelly 

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- Kaffir lime and pink pepper sorbet with rosé Champagne jelly 

The duo of ultimate love experience - Main course

- Flower crusted lamb loin and seared foie gras with glazed baby carrots, potato gratin and truffléed jus
OR Flower crusted white and green asparagus with sundried tomato and leek ragout and potato gratin 

Our sweet love story - Dessert

- Luscious Manjari Valrhona chocolate coated with raspberry and white Sacher cake
OR Luscious Manjari Valrhona chocolate coated with raspberry and chocolate cardamon cake 

MUR 3,200/person
(MUR 9,000 per couple for dinner in a private beach cabana)
