

Dairy Free Romantic Dinner Mid Tier

A romantic, refined menu designed for an intimate dining experience with dairy-free elegance.

Starter

- Toro Tuna Tartare with Yuzu and Micro Herbs
- Premium toro tuna dressed with fragrant yuzu and delicate micro herbs.

Salad / Second Bite

- Citrus Arugula Salad with Pickled Shallots
- Peppery arugula, bright citrus, and tangy pickled shallots.

Appetizer

- Mini Crab Cakes with Pineapple Slaw
- Golden, crispy crab cakes paired with a bright pineapple slaw.

Main

- Roasted Duck Breast with Tropical Cherry-Orange Glaze
- Juicy duck finished with a vibrant tropical cherry-orange glaze.

Dessert

- Mango Coconut Panna Cotta
- Silky coconut cream layered with tropical mango.