

Romantic Dinner Premium Menu

AmuseBouche

- Tuna Tartare Spoon with Avocado Purée and Caviar
- Pristine sushigrade tuna delicately seasoned and served atop silky avocado purée, finished with a touch of caviar for a luxurious and elegant opening bite.

Cold Starter

- Lobster & Avocado Salad
- Tender lobster paired with creamy avocado and fresh greens, lightly dressed to highlight natural flavors in a bright and refreshing salad.

Soup / Intermediate Course

- Roasted Tomato Basil Soup
- A rich, comforting soup of roasted tomatoes and fresh basil, finished with a touch of cream for depth and smoothness.

Hot Appetizer / Small Plate

- Garlic Butter Shrimp
- Tender shrimp sautéed in a fragrant garlic butter sauce, served as a delicate and flavorful bite to enhance the tasting experience.

Starch / Pasta

- Lobster Risotto with Parmesan Crisp
- Creamy Arborio rice slowly cooked with succulent lobster, finished with a Parmesan crisp for texture and a luxurious touch.

Main Protein

- Roasted Duck Breast with Cherry Gastrique
- Crispy skinned duck breast cooked to perfection, paired with truffle mashed potatoes and sautéed wild mushrooms

Dessert

- Lemon Panna Cotta with Raspberry Syrup
- Smooth, citrus-infused panna cotta paired with a vibrant raspberry syrup, finishing the menu with a refreshing and elegant sweet note.