

ST Valentine's DAY

— TUESDAY 14 FEBRUARY —

DINNER MENU

\$260 PER COUPLE

INCLUDING A GLASS OF
MOËT & CHANDON IMPERIAL NV

STARTER

Yellowtail kingfish ceviche, pickled white peaches

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ENTRÉE-SHARING PLATE

St Helens oysters

Ballontine of free range chicken leg, chicken liver 'au torchon', Sauternes jelly

Baked figs, Gorgonzola, red currants

Beetroot & Sloe berry gin cured Ocean trout, cucumber, crème fraiche, brioche toast

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MAIN

Wagyu beef sirloin 5+ score 200g, twice baked
Raclette cheese soufflé, lemon thyme jus

or

Pan fried Ruby snapper with lemon confit, razor clams, sautéed
baby fennel and capers, brown butter emulsion

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DESSERT

Breezes Dark Valrhona chocolate fondant, poached
cherries, toasted coconut ice cream

or

Zabaglione of fresh summer fruits, crystallised lavender

Coffee, tea

BREEZES