



K A S H E W

Valentine's Day M E N U

R1 600 per Couple | 4-Course Menu | Glass Cap-Classique on Arrival
Live Entertainment

AMUSE BOUCHE

Chicken Liver Pâté

Silky chicken liver pâté delicately seasoned, nestled in a savoury tart shell and finished with crisp deep-fried leeks.

STARTER

Blue Cheese Gnocchi

Soft potato gnocchi enveloped in a rich, velvety Stilton blue cheese cream sauce.

Or

Ostrich Carpaccio

Thinly sliced ostrich served with fresh rocket, Parmesan shavings, peppadew, herbed crisps, cream cheese, and a light sprinkle of Maldon salt.

MAIN

Grilled Cauliflower Steak (V)

Char-grilled cauliflower brushed with a mild cumin sauce, served with chickpeas, star anise-infused stewed sultanas and raisins, and fragrant basmati rice

Or

Beef Fillet

Tender beef fillet mignon served with a red wine jus, silky butternut purée, and crisp potato fondant, accompanied by a seasonal vegetable parcel

Or

Salmon

Pan-seared salmon fillet with creamy Parmesan risotto, edamame beans, and a delicate Chardonnay cream sauce, finished with caviar.

DESSERT

Pear Pannacotta

Smooth and creamy pear panna cotta infused with vanilla and layered with gently poached pear.

Or

Chocolate Fondant

Warm pistachio fondant served with fragrant cardamom ice cream and vibrant raspberry sauce.