



# Valentine's Day MENU

MUR 2 200 PER PERSON

## STARTERS

### NORWEGIAN SALMON CARPACCIO

Thinly sliced salmon paired with palm heart, fresh herb salad, and Parmesan shavings

OR

### PAN-SEARED FOIE GRAS

Served with sweet potato purée, rosé wine glaze, and mango confit

## MAINS

### OCEAN'S EMBRACE

A delicate seafood creation served with wild rice and a rich crab jus

OR

### SLOW-ROASTED RACK OF LAMB

Garlic-crusted lamb complemented by bacon-wrapped green beans and a savoury jus

## DESSERT

### STRAWBERRY CHEESECAKE

Finished with vanilla and pistachio ice cream for a refreshing twist

### CRÊPES SUZETTE

Classic crêpes drizzled with orange and butterscotch sauce