

VALENTINES DAY

# MENU

## Starters

**Scallops au Gratin à la Amour** 15.90

Fresh whole scallops marinated in olive oil, lemon, garlic, and parsley, topped with panko, and aged parmesan cheese.

**Mediterranean Love Charcuterie (for Two)** 19.90

A romantic sharing board of olives, grapes, cured meats, feta, gorgonzola, hummus, and crunchy sourdough crisps.

**Caramelized Onion & Goat Cheese Tartlets** 12.90

Sourdough tartlets, caramelised onions, crumbled goat cheese, fresh pomegranate seeds, and balsamic glaze.

## Mains

**Truffle Kiss Ravioli** 19.90

Fresh handmade ravioli filled with mushrooms, ricotta, and parmesan, served in a butter and wild sage sauce, truffle oil.

**Sea of Love** 23.90

Grilled sea bass served with saffron risotto, samphire, and a lemon butter sauce.

**Ribeye of My Heart** 32.90

Chargrilled premium ribeye steak, cooked to your preference, served with French fries.

**Chicken alla Passione** 19.90

Baked chicken breast stuffed with spinach and sun-dried tomatoes, served with a parmesan sauce and roasted baby potatoes.

## Dessert

**Valentine's Chocolate Dream** 10.90

Nutty hazelnut layered with a smooth dark chocolate mousse and ganache, coated in chocolate glaze and roasted almonds.

**Matcha Cheesecake** 8.50

A smooth matcha and white chocolate cheesecake, topped with raspberry gel and vanilla chantilly on a granola crust.

**Midnight Espresso Crème Caramel** 9.90

Velvety espresso-infused custard with Madagascan vanilla, finished with dark amber caramel.

