

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 Madagascar vanilla, finished with dark amber caramel.

