



Valentine's

S P E C I A L M E N U

Starters (To Choose)

Chicken Vol-au-vent of Lovers

A golden puff filled with creamy mushroom sauce, a tender promise of affection

Shrimp Lollipop of Seduction

Served with a coconut-lemon sauce, an exotic invitation to desire



Main Courses (To Choose)

Honey-roasted Lamb Wellington – Passionate Embrace

Paired with silky pumpkin purée and oven-roasted vegetables,
a warm symbol of tenderness

Crispy Sea Bream Roulade with Three Cheeses – Union of Flavors

Finished with beurre blanc sauce, potato purée, and roasted vegetables,
a gourmet harmony that celebrates love

Vegetarian Mille-feuille of Roasted Vegetables – Romantic Layers

Grilled zucchini, eggplant, and peppers with flaky pastry,
enhanced by basil-scented cheese cream, a fragrant declaration of romance



Dessert

Eternal Sweetness – The Passionate Kiss

Almond bavarais with red fruit jelly and cream,
wrapped in a white chocolate shell, an ardent and delicate finale