

perspectives

restaurant

VALENTINE'S DINNER

AMUSE

crayovac watermelon, lobster knuckle, wasabi tobiko

CONSOMMÉ

mushroom consommé, chive oil, cebollas fritas
Louis Jadot Beaujolais

HEIRLOOM CARROT³

roasted, puréed & pickled heirloom carrots,
dill crème fraîche, crushed pistachios,
blackstrap molasses vinaigrette
Costamolino Vermentino

SCALLOP

seared scallop, cauliflower,
parmesan crisp caper & orange gastrique
Loveblock Sauvignon Blanc

PEAR SORBET

caramelized crushed hazelnut

MAIN

- choose one -

SEARED DUCK MAGRET

beluga lentil, smoked celeriac purée, sous vide leeks,
sour cherry jus
Deloach Pinot Noir

- or -

CIOPPINO

pan seared bass, bay scallops, mussel,
tomato & fennel, sourdough crostini, fresh herbs
Wescott Chardonnay

- or -

GRILLED RIBEYE

duckfat confit potatoes, acorn squash, black kale chip,
bordelaise, horseradish crema
Ringbolt Cabernet Sauvignon

SWEET

red velvet, cream cheese creameux, macaron, coconut,
blackberry & raspberry
Moscato D'asti

COFFEE & TEA

\$95⁰⁰ per guest

enhance your meal with wine pairings \$40⁰⁰



VEGETARIAN VALENTINE'S DINNER

AMUSE

crayovac watermelon, lobster knuckle, wasabi tobiko

CELERY ROOT VELOUTÉ

toasted hazelnut & apple
Spark Dry Riesling Sparkling

HEIRLOOM CARROT³

roasted, puréed & pickled heirloom carrots,
dill crème fraîche, crushed pistachios,
blackstrap molasses vinaigrette
Costamolino Vermentino

STACKED TIAN

goat cheese, potato, zucchini & confit tomato
Loveblock Sauvignon Blanc

PEAR SORBET

caramelized crushed hazelnut

CACIO E PEPE

garganelli pasta, roasted mushrooms, crispy garlic,
pecorino romano, micro basil
Wescott Chardonnay

SWEET

red velvet, cream cheese creameux, macaron, coconut,
blackberry & raspberry
Moscato D'asti

COFFEE & TEA

\$95⁰⁰ per guest

enhance your meal with wine pairings \$40⁰⁰



prices are exclusive of taxes and gratuities

due to the high volume of guests on February 14, we are unable to offer substitutions or cater for any other dietary restrictions