

# *Eternal Romance*

**5-Course Dinner | \$168++ per pax**

14 February 2024

1st seating: 5.30pm | 2nd seating: 8.30pm

Amuse Bouche

## **Melon con Sangria y Queso de Cabra**

Compressed Seasonal Melon | Goat's Cheese Mousse | Grand Marnier Cognac | Olive Oil Spheres

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1st Course

## **Mousse de Foie con Pedro Ximenez Verrine**

Foie Gras Mincuit | PX Jelly | Yogurt | Manzana Gel | Quince Paste | Ocean Trout Caviar

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2nd Course

## **Chuletilla de Cordero Medallon**

Sustainably Raised Pasture-Fed Pyrenees Lamb Medallion | Romesco Sauce | Fig |  
Eryngii Mushroom | Manjimup Truffle

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3rd Course

## **Sopa de Bogavante**

Lobster Bisque | Sashimi Grade Senrei Scallop | Sea Grapes | Baby Leek | Black Olive Dust |  
Espelette Pepper

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4th Course

## **Colita de Bacalao**

Char-Grilled Atlantic Cod | Acquerello Rice | Saffron & Octopus Risotto | Sea Asparagus |  
Avruga Caviar | Secret Sauce

or

## **Wagyu A La Parrilla**

500 Days Grain Fed Full Blood Wagyu Tiritip MB 9+ | Spiced Heirloom Carrots | Sumac |  
Fontina Foam | Oporto Wine Jus

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Dessert

## **Namelaka**

40% Guanaja Chocolate | Raspberry Framboise | Caramelized Figs | Praline Streusel