

Wishing You A Warm & Loving Valentine's Weekend



APPETIZER



Croquettes Potato Blended With A Variety Of Cheeses, Flash Fried Resulting In A Creamy Center, Topped With Our Thai Infused Accent Sauce

Prosciutto Italian Ham Aged 68 Months - Goat Cheese - Berry Marmalade - Dubliner Cheese - Capers - Extra Virgin Olive Oil - Balsamic Reduction
+ Crostini

Tiger Prawns Select between Chef's Infused Thai Reduction or Chef's Spicy Gorgonzola Buffalo Inspired infusion
+ Est. u8 Market Size

FRESH FROM THE SEA



Seabass Fresh Chilean Seabass With a Classic French Lemon Beurre Blanc Over Smoked & Roasted Carrot Puree With Haricot Vert

Scallops u10 Corn, Pear Shallots, Thia Basil Saki Lemon Burre Blanc

Lobster Risotto Fresh Main Lobster Claws & Tails Gently Steamed & Joined With Rich Wine Infused Risotto With Asparagus Tips & Minced Shallots, Caramelized Garlic Cloves Finished With Freshly Rasped Grand Parm

EXOTIC FROM LAND



Wuygu Center Cut Filet Mignon Grilled To Perfection 8oz @ 115°F Napped With Rosemary Port Wine Reduction, Paired With French Roasted Baby Potatoes & Asparagus

Moulin Rouge Cabaret Chicken Hand Pulled Roasted Chicken Blended With Wild Mushrooms, Fresh Spinach, Shaved Garlic & Creamy Gorgonzola All Tossed In Our Signature Cognac Cream Sauce Finished With Roasted Walnuts
+ Crostini

Please let your server know if you have any food allergies or dietary restrictions. Consuming raw or undercooked seafood can cause food borne illness