

# FOR VALENTINE'S: “ONE NIGHT ONLY” £110, for two

AVAILABLE 14<sup>TH</sup> FEBRUARY ONLY

Our newly minted “One Night Only” series celebrates rich world flavours with bold imaginative techniques, kicking off just in time for Valentine's.

## THE LOBSTER SALAD

Lobster, green salad, Marie Rose sauce, orange juice, coriander with red amaranth.

## SALMON KATSU BAO

Panko salmon, Japanese mayo, pickled cucumber with unagi sauce & coriander.

## CHEF'S VALENTINE TASTING PLATTER

Blue fin tuna sashimi, salmon sashimi, prawn nigiri, salmon nigiri.

Served alongside our Valentine's Inside Out Roll with Prawn tempura, salmon, crab, cucumber, avocado, spring onion, Japanese & spicy mayo, topped with unagi sauce, coriander cress & tobiko.

A 13.5% service charge will be applied to all food and beverage pricing.

If you have a food allergy or intolerance, please inform your server upon placing your order.

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## DESSERT

A reinterpretation of the Italian sweet treat – our cannoli, is filled with rich flavours, featuring strawberries, mango, mascarpone cheese & served with a chocolate lattice.

## ACCOMPANIED BY A COCKTAIL PER PERSON

### FUEGO DEL SOL

Planteray pineapple Rum, Ancho Reyes, Velvet Falernum lime juice, with grapefruit sherbet.

### GET LUCKY

Conker Gin, Raspberry purée, fresh lemon, sugar syrup and topped with Prosecco.

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