



island hideaway

Valentines Day Menu

Amuse Bouche
Foie Gras variation

Starter
Duet from salmon and scallop with salmon roe

Entrée
Lobster risotto with green peas and chorizo

Sorbet
Champagne sorbet with strawberries

Main Course
*Angus beef steak with asparagus
Port wine shallots and truffle jus*

Dessert
Valrhona chocolate mousse with red wine ice cream

US\$ 160.00 + 10% s.c

