



# Valentine's day dinner

## Love in Paris

*Champagne glass*

### Starters

Chioggia beetroots and Saint-Maur cheese mille-feuille flavoured with yuzu and thai basil, violet mustard cream and buckwheat tile.

Homemade gravlax salmon, red pepper mousse, red meat radish pickles, calamansi vinegar sauce.

### Main dishes

Snacked red tuna, braised bittersweet red cabbage, coco and satay sauce with red shiso.

Rack of lamb with sesame and paprika, purple carrots, mini-beetroots and glazed artichokes with Fuji apple and gooseberries sauce.

### Desserts

White chocolate mousse, raspberry jelly and strawberry grout.