



VALENTINE'S DAY

THE LOBBY

MENU

APPETIZER

HERS

RED SHRIMP CARPACCIO
with extra virgin olive oil
and caviar

HIS

FOIE GRAS BON BON
with truffles and raspberry
sauce

MAIN COURSE

HERS

SEABASS
with champagne infused
Beurre Blanc, red caviar
and broccolini

HIS

TENDERLOIN
with truffles, violet
potatoes, and Bordelaise
sauce

DESSERT

HERS

WHITE CHOCOLATE TART
with chantilly and
raspberries

HIS

DARK CHOCOLATE TART
with truffles, hazelnut praline
and caramel

440 RON PER PERSON

