

14<sup>th</sup> February 2018

# ALBA

## Valentine Menu

### AMUSE BOUCHE

Fresh Oysters, Tea Smoked Salmon, French Caviar, Salmon Caviar

### AFTER THE SUNSET

Seared Atlantic Scallops, Snap Peas, Carrot Foam,  
Lemon Sponge, Smoked Ricotta, Truffle Essence

### SETTING THE MOOD

Wagyu Beef Carpaccio on Grain Mustard Dressing, White Asparagus, Parmesan Cheese,  
Black Truffle, Fresh Tomato Salsa, Dry Olives

### THE MOON HAS COME OUT

Beetroot Risotto, Squid Ragout, Semi Dried Tomato, Manchego Cheese

### CLEANSE

Carrots and Mandarins Sherbet,  
Campari Pearls, Sugar Coated Mint Leave

### SHOOTING STARS

Ligine Fillet, Pork Belly, Chanterelle Mushroom, Salted Red Onion,  
Orange and Ginger Marmalade, Sweet Potato Puree, Fish Jus

### OR

Peter's Farm Veal Tenderloin, Celeriac Puree, Braised Endive, Caramelised Onion,  
Foie Gras Popcorn, Goat's Cheese Cream, Veal Jus, Chamomile

### SWEET FINALE

Honey Raspberry Centered White Chocolate Mousse, Heart on Red Velvet Cake,  
Lavender Sable, Crystalized Rose Petals

