

Menu

STARTER

PISTACHIO CRUSTED NEW ZEALAND LAMB LOLLIPOPS \$ 17
RASBERRY COULIS

CURED SALMON \$ 13
CUCUMBER DILL VINAIGRETTE, PICKLED ONION, CAPERS, OLIVE OIL, FENNEL

MAIN COURSE

LOBSTER RAVIOLI \$ 34
HOUSE MADE PASTA, POACHED LOBSTER, RICOTTA CHEESE, HERB BUTTER REDUCTION

PAN SEARED DUCK BREAST \$ 37
FINGERLING POTATOES, BROCCOLINI, RED WINE SAUCE

DESSERT

FLOURLESS CHOCOLATE TORTE \$ 9
WHIPPED CREAM, FRESH BERRIES

STRAWBERRY PANNA COTTA \$ 9
HIBISCUS PUREE

DRINKS

ROYAL KISS \$ 14
LA MARCA PROSECCO, CHAMBORD

CHOCOLATE COVERED CHERRY MARTINI \$ 14
CHERRY LIQUEUR, CRÈME DE CACAO, MARIE BLIZZARD CHOCOLATE LIQUEUR, DASH OF HEAVY CREAM

SECRET ADMIRER \$ 15
BULLEIT BOURBON, MAPLE SYRUP, HONEY, ANGOSTURA BITTERS

CUPIDS ARROW \$ 13
MALIBU RUM, BACARDI, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE