



FIRE

VALENTINE'S 5 COURSE MENU

\$178++ (Non-Window) | \$208++ (Window)

STARTER

Farmer's Bread

"Pan de Campo"

Chimichurri Butter | Braised Green Lentils

FIRST COURSE

Roulade of Poached Red Prawn & Grilled Octopus

Palermo & Tomato Chutney | Soft Garden Herbs | Smoked Extra Virgin Olive Oil Pearls

SECOND COURSE

Dry Aged Beef and Mangalica Pork Empanada

Capsicum | Paprika | Cumin | Oregano

Served with Salsa Yasgua

PRE-MAIN

Forest Mushroom Gnocchi

Porcini Mushrooms | Golden Chanterelles | Aged Parmesan | Black Truffle Emulsion

MAIN COURSE

Grain-Fed Argentinian Tenderloin

Terrine of Root Vegetables | Potato & Foie Gras Mousse | Rosemary and Thyme Red Wine Jus

Or

Plancha Seared Halibut

Roasted Artichokes | Fish Roe | Pickled Pumpkin | Piquillo Purée | Herb Oil

DESSERT

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Summer Strawberry Sorbet | Meringue | Garden Basil Leaves



F I R E

VALENTINE'S 5 COURSE MENU (V)

\$148++ (Non-Window) | \$178++ (Window)

STARTER

Ciabatta Romana

Chimichurri Butter | Braised Green Lentils

FIRST COURSE

Grilled Peach and Seasonal Heirloom Tomato Salad

Spanish Onions | Sesame Crisps | Smoked Extra Virgin Olive Oil Pearls | Arugula Pesto

SECOND COURSE

Mozzarella | Paprika | Béchamel

Served with Salsa Yasqua

PRE-MAIN

Forest Mushroom Gnocchi

Porcini Mushrooms | Golden Chanterelles | Aged Parmesan | Black Truffle Emulsion

MAIN COURSE

Roasted Cumin and Garlic Marinated Cauliflower

Terrine of Root Vegetables | Roasted Artichoke | Piquillo Purée | Herb Oil

DESSERT

Thyme-Raspberry and White Chocolate Mousse

Raspberry Sponge | Summer Strawberry Sorbet | Meringue | Garden Basil Leaves