



*chef's
specials*

Valentine's Day

STARTERS

Chicken Liver & Foie Gras Mousse   
Grilled Focaccia, Strawberry Jam

Seafood Risotto    
Roasted Tomato, Mussels, Clams, Raw Rossi Prawns

MAINS

Kombu Dry Aged Brown Meagre   
Spinach, Samphire, Dashi Broth

Charcoal-Grilled Venison Fillet    
*Grilled Radicchio with Balsamic Glaze, Roast Beetroot Pureé,
Toasted Hazelnuts, Pickled Mustard Seeds*

DESSERT

Cherry Soufflé   
Dark Chocolate & Spiced Rum Sauce, Lyonnaise Praline

SPECIAL COCKTAIL

La Patrona
La Cofradia Reposado, Cocchi Vermouth, Campari, Bumbu Spuma
bittersweet - silky - zesty

ALLERGY NOTE


GLUTEN


EGGS


FISH


CRUSTACEANS


NUTS


SOYA


CELERY


MOLLUSCS


MILK


MUSTARD


SESAME


VEGETARIAN


VEGAN

Should you have any allergies, kindly notify a member of staff to guide you with the food order.

The background of the image is a dense, close-up photograph of dark red, serrated leaves, likely from a plant like a coleus or similar foliage. The leaves are layered, creating a rich, textured appearance with varying shades of deep red and maroon. The lighting is soft, highlighting the veins and the scalloped edges of the leaves.

chophouse