



# Romantic Candlelight Dinner

## Amuse Bouche

### Beef Tartare

Hand-chopped tenderloin mixed with capers, shallots, and a Dijon mustard served with cured egg yolk, artisanal sourdough crackers, and a dollop of high-quality caviar



### Chargrilled Octopus

Chargrilled octopus marinated in Saikyo miso, served on a bed of semi-dried tomato garnished with gremolata and a drizzle of olive oil



### Squid Ink Pasta

Squid ink spaghetti served with fresh prawns and baby squid



### Australian Tenderloin

Roasted tenderloin crusted with fresh herbs, served with roasted garlic purée charred asparagus, a mashed potato, and a green peppercorn sauce



### Palate Cleanser

Lemon and Aromatic Basil Sorbet



### Chocolate Fondant

A decadent chocolate fondant, served alongside a rich chocolate mousse chocolate Espuma, and vanilla bean ice cream, garnished with edible gold leaf

### Petit Fours



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## Amuse Bouche

### Burrata with Pumpkin

Silky burrata paired with the sweetness of roasted pumpkin, complemented by toasted pumpkin seeds, peppery watercress, and artisanal sourdough



### Chargrilled Watermelon

The umami depth of Saikyo miso, semi-dried tomato, and a fragrant olive-lemon gremolata



### Truffle Mushroom Risotto

Creamy Arborio rice enveloped in the earthy richness of wild mushrooms  
Adorned with truffle oil and finished with aged Grana Padano



### Whole Roasted Cauliflower

A whole roasted cauliflower crowned with smoky romesco, vibrant chimichurri  
crisp chickpeas, toasted mixed nuts, and a dusting of Pecorino Romano



### Palate Cleanser

Lemon and Aromatic Basil Sorbet



### Chocolate Cake

Luxurious dark chocolate cake, paired with macerated berries, cocoa nib praline  
and a refreshing berry sorbet

### Petit Fours