

Valentine's MENU

\$160*pp – Includes a glass of Sparkling Rosé on arrival and premium beverage
Accor Plus members receive 10% off

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AMUSE-BOUCHE

Pacific oysters, raspberry vinaigrette
Selection of bread with cultured & flavoured butter

DUO D'ENTRÉES

Yellow fin tuna sashimi

Nam Jim gel, melon radish, finger lime, wasabi peas furikake, ponzu

Tajima wagyu MBS 7+ Beef carpaccio

Thinly sliced wagyu, kohlrabi ribbons, horseradish cream, pickled mushrooms, mizuna

MAIN

(choice of one)

Lakes entrance flat head

Charred endive, chimichurri, yuzu beurre blanc, shaved asparagus,
fish roe

Otway lamb

Lamb backstrap, cauliflower purée, heirloom honey glazed carrots,
confit garlic and garden peas emulsion, pinot noir jus

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VEGETARIAN ENTRÉE

Beetroot and peach carpaccio, vegan feta, avocado mousse,
garden leaves, pine nuts

VEGETARIAN MAIN

Coal roasted heirloom cauliflower, coconut tahini, almonds,
crispy kale, mix seeds

DESSERT

Mio amore

Coconut and lime moelleux, Tahitian vanilla cremeux, Raspberry and
rose confit, Lychee gel, Raspberry croustillant