

Valentine's Dinner

MAIN

Moroccan-Style Stuffed Chicken Supreme

A romantic twist on a North African classic — tender chicken filled with a fragrant blend of spinach, pine nuts and preserved lemon, served with saffron-kissed couscous, honey-glazed baby carrots, warm ras el hanout jus and a seductive drizzle of pomegranate reduction for a vibrant Valentine's main.

Or

Pan-Seared Sea Bass with Saffron Beurre Blanc

A beautifully crisp sea bass fillet paired with a romantic saffron beurre blanc, complemented by a delicate fennel-and-orange salad, charred baby leeks and a whisper of herb oil for an elegant valentine's main

Or

Harissa-Roasted Cauliflower Steak (Vegan)

A vibrant Valentine's creation featuring a warmly spiced harissa-roasted cauliflower steak, served with silky smoked aubergine purée, bright chermoula, and a romantic crunch of crispy chickpeas and pumpkin seeds.

DESSERT

Heart-Shaped Red Jelly Cheesecake (V)

A smooth, creamy heart-shaped cheesecake finished with a delicate red gel garnish and paired with a refreshing raspberry sorbet for a perfectly romantic Valentine's treat.

Or

Chocolate & Pink Champagne Delice (V)

A luxurious fusion of rich chocolate and delicate pink champagne, finished with a smooth pink chocolate heart and a silky spoon of crème fraîche for an irresistibly romantic touch

Kindly note that our restaurant partner is not allergen-free. As such, we cannot guarantee meals to be free of allergens and there may be traces of allergens present. A full list of allergens is available on request. Please speak to a staff member about your requirements before ordering.

