

THE GARDEN

VALENTINE'S *Dinner*

WINE MENU PAIRING • AED 850 PER COUPLE

Starters

CHEESE PLATTER

♥ *Chardonnay Kikones, Greece*

CAVIAR ASTERI NOIR 30GR

Served on ice with butter blinis

OCTOPUS CARPACCIO

Lemon oil, tomato relish

ENDIVE SALAD

*Endive, mache, Parmesan, caramelised pistachios,
baby asparagus and beetroot mousse*

♥ *Sancerre Sauvignon Blanc, Loire Valley, France*

Mains

AUSTRALIAN BEEF TENDERLOIN

Served with mashed potato, demi-glace sauce

♥ *Two Hands Wines Gnarly Dudes Shiraz, Barossa Valley, Australia*

OR

SEABASS FILLET

Ratatouille sauce

♥ *Martin Codax Albarino, Rias Baixas, Spain*

Dessert

RED VELVET CAKE

♥ *Familia Torres Sangre de Toro Método, Catalunya, Spain*

♥ PAIRED WINE

ALL OUR PRICES ARE IN AED, AND INCLUSIVE OF 5%