

VALENTINE'S DAY

ALL-INCLUSIVE \$160 FOR LOVERS
PICK 2 PER COURSE

COURSE 1

West Coast Oysters on the half (6)

Champagne Mignonette, Lemon

Octopus Ceviche GF

Spiced Octopus, lime, Sweet Peppers, Red Onion, Togarashi, Almond Chips

Wagyu Dumplings

Grass fed Wagyu, Chili oil, Black Garlic Ponzu, Micro Cilantro

COURSE 2

Surf & Turf GF

Wagyu Filet Mignon, Lobster Béarnaise, Celeriac Curry Mash

Lobster Gnocchi

Wild Lobster, Corn Cream, Crispy Shallot

Grilled Octopus GF

Spiced Grilled Octopus, Almond & Lemon Gremolata, Labneh & Olive Oil

Udon Noodles & Short Rib

Japanese Noodles, Beech Mushrooms, Tamari, Braised Short Rib, Tuxedo Sesame

COURSE 3

Strawberry Fields N / D

Strawberry Cheesecake Bar, Macerated Strawberries, Rose Infused Syrup, Pistachio

Champagne Sabayon K

Pineapple & Vanilla, Allulose, Cava Champagne, Berries

Chocolaté Truffle GF / N / D

silky mousse, mirror glaze, candied pistachios, chocolate

“DRUNK IN LOVE” UPGRADES

BY THE GLASS
SHOWN ON THE BACK



With Love,

MANDRAKE

VALENTINE'S DAY

"DRUNK IN LOVE" UPGRADES

CORAVIN SELECTIONS BY THE GLASS

Cabernet Sauvignon - *Giuseppe Quintarelli "Alzero"* 110

Veneto, Italy - 2012

Red Blend - *Miner Family Vineyards "The Oracle"* 48

Napa Valley, California - 2017

Reisling - *Dr Loosen, "Wehlener Sonnenuhr" Trocken GG* 33

Mosel, Germany - 2022

With Love,

MANDRAKE