



LANZERAC

1692



# Valentine's Dinner

*Menu*

## On Arrival

HOT & CHILLED OYSTERS

oysters rockefeller & ginger lime mignonette dressed oysters

## Starter

HORSERADISH STUFFED GNOCCHI

beetroot reduction, black sesame ash, salted yoghurt, mango atchar

## Intermediate

CURED NORWEGIAN SALMON

whipped lemon hummus, fennel compressed apple, paprika lavash, olive oil powder

## Palate Cleanser

PINEAPPLE, LEMONGRASS & MINT SORBET

## Mains

SMOKED FILLET OF BEEF

roast heirloom carrots, garlic potato purée, beef kaiing, onion, cabernet jus

OR

MASALA PRAWN & KINGKLIP SKEWER

squid ink risotto, lime, coconut cream, tea pickled cucumber, coriander salad

## Dessert

HONEY LEMON CRÈME BRÛLÉE

candied peel, lemon gel, tonka bean, honeycomb ice cream