HIDDEN BAR

nibble • sip • socialize

Valentine's fet Menu

14 February 2025 from 6.00 p.m. to 10.00 p.m.

STARTERS



HAMACHI CARPACCIO WITH MANDARIN DRESSING

Delicate hamachi, drizzled with a fragrant mandarin vinaigrette, accompanied by smooth avocado and tangy pickles - a perfect beginning to your romantic journey

OR



WAGYU CARPACCIO WITH TRUFFLE DRESSING

Tender wagyu beef, kissed with a rich truffle vinaigrette, fresh chives, and velvety manchego – a luxurious introduction to an unforgettable evening

Paired with a Crisp & Refreshing Gin & Tonic

SOUP



TOPINAMBUR SOUP

A velvety truffle cream, crowned with golden parmesan croutons – a warm embrace of flavors to stir the sensesy

MAIN COURSE



SEARED SEABASS

Flawlessly seared seabass, paired with smooth cauliflower purée and a delicate touch of pickled mushrooms – light, elegant, and full of love

OR

LAMB

Tender lamb rump, gently dressed in a vibrant pumpkin and chive vinaigrette – a dish that embodies warmth, passion, and togetherness

OR

ARTICHOKE CANNELLONI

Fresh, delicate pasta filled with a sumptuous blend of artichoke and ricotta farci – a vegetarian delight that's both comforting and refined

Paired with "First Kiss" A sparkling fusion of dates, roses, lychee, and bubbles – a taste of love's sweetest moments

