

LA [AVA]

Valentine's Menu

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

AMUSE BOUCHE



WILD MUSHROOM ÉCLAIR

A delicate Savory Éclair filled with rich Mushroom Custard and topped with Pickled Mushroom – a delightful prelude to an unforgettable meal

STARTER



KALE & AVOCADO SALAD (VG. N)

Crisp Kale, sweet Cherry Tomatoes, creamy Avocado, and Almond Flakes, finished with a delicate White Balsamic Vinaigrette – a fresh and vibrant beginning

OR

POLPO A LA GALLEGA (D.SF.G.E)

Succulent Grilled Octopus, paired with tender Baby Potatoes and a smoky Paprika Aioli – a Spanish classic reimagined with love

MAIN COURSE



RIB EYE WAGYU 7+ (N.D)

Perfectly Grilled Wagyu Rib-eye, complemented by tender Asparagus, zesty Green Harissa, and a luscious Bordelaise Sauce

DESSERT



SHADE OF CHOCOLATE (D.N.G.E)

A luxurious combination of Smoked Chocolate Ganache, silky Tonka Namelaka, and a delicate Sake Sponge – a sweet finale to your romantic evening.

(D) Dairy | (E) Eggs | (G) Gluten | (N) Nuts | (SF) Shellfish | (VG) Vegan