VALENTINE'S MENU

COOKE'S

99 PP

Includes a welcome Valentine's cocktail or mocktail and a glass of prosecco
Select one choice from each course

ENTREE

ROSE-SCENTED SCALLOP CRUDO NGA DF
Raspberry ponzu, pickled rose petal, baby shiso, pink peppercorn oil

or

PORCINI CAPPUCCINO V
porcini espuma, truffle foam, caramelised shallot dust, chive oil

MAIN

BLACK TEA–SMOKED DUCK BREAST NGA
cherry gastrique, cocoa nib jus, charred radicchio, potato ribbon

or

BUTTER-POACHED TURBOT WITH CORAL ESSENCE NGA
langoustine coral cream, fennel pollen, saffron potato petals, dill blossom

or

CRIMSON HEART BEET WELLINGTON VEGAN
beetroot & mushroom duxelles core, kale feuille, truffle jus, caramelised leek purée

SIDE FOR SHARING

PINK SEA SALT BABY VEGETABLES

DESSERT

'HEARTS ENTWINED' STRAWBERRY LYCHEE SPHERE
lychee mousse, strawberry gel core, almond cookie soil, rose coulis

or

DARK CHOCOLATE OBSIDIAN TART VEGAN AVAILABLE
70% chocolate ganache, smoked sea salt, hibiscus caramel thread

Please inform the wait staff of any allergies

V VEGETARIAN | VG VEGAN | NGA NO GLUTEN ADDED