

# Valentine's Dinner

AED 995 Per couple

# Hooked on you

## TO START

### Seafood Platter

Steamed lobster, langoustine with caviar, tiger prawn, king crab, oysters, octopus carpaccio, tuna tartare, and sea bream carpaccio.

*Served with cocktail sauce, pink sauce, lemon oil, tartare sauce, and lime and lemon wedges (G, N)*

## TO SHARE

### Selection of Dips & Spreads

Served with warm baked pita (D, G, N)

### Santorini Salad

Marinated tomatoes with anthotyro cheese, peppers, capers, and olives (D, G)

## HOT MEZZE

### Grilled Calamari

Calamari with lemon and olive oil (SH)

### Tyropita

Cheese pie in crispy filo with spiced honey and hazelnut dukkah (D, G, N, SE, E)



## SON OF A FISH

Should you have any allergies or dietary requirements, please ask your waiter for assistance.

(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish

All our prices are in AED and inclusive of 5% VAT.



## MAIN COURSE

*Choose one per person*

### Lobster Orzo

Whole lobster with orzo pasta, lobster bisque, and confit shallots (D, G, SH)

### Char-Grilled Tenderloin

300g Australian tenderloin with truffle sauce (D)

### Moussaka

Aubergine layers with potato, beef, and béchamel sauce (D, G)

### Grilled Seabass

Seabass grilled and finished with lemon oil

### Mixed Grill Souvlaki (for two)

Chicken souvlaki, beef gyro, and lamb chops (D, G)

### *Served With*

### Greek Fries

With oregano (G)

### Broccolini

With lemon, chilli, and olive oil

## DESSERTS TO SHARE

### Strawberry Passion Cheesecake

Strawberry and passion fruit cheesecake with caramelised rose petals (D, G, E)

### Chocolate Truffles

Chocolate truffles (D, N)

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## Sommelier's Choice - Wine Pairings

*Available by the glass & bottle*

*A little wine, and suddenly I'm even more hooked on you.*

### TO START

Perrier-Jouët Grand Brut – Champagne, France

Glass AED 125 | Bottle AED 890

*Fresh, bright, and made for first pours. A natural opening alongside oysters, caviar, and delicate seafood.*

### WHITE WINES

Mâcon “Numéro 5 Terroirs” Chardonnay – France

Glass AED 90 | Bottle AED 590

*Smooth and well-balanced with subtle richness. A perfect match for lobster orzo, grilled calamari, and tyropita.*

Alpha Estate Sauvignon Blanc – Greece

Glass AED 125 | Bottle AED 720

*Fresh, aromatic, and vibrant. Pairs best with sea bream carpaccio, tuna tartare, Santorini salad, and grilled seabass.*

### RED WINES

Noiós Gaia – Agiorgitiko & Syrah – Greece

Glass AED 70 | Bottle AED 365

*Soft, friendly, and easy to keep pouring. Complements moussaka, chicken souvlaki, beef gyro, and shared mezze.*

Ktima Gerovassiliou – Syrah & Merlot – Greece

Glass AED 135 | Bottle AED 735

*Full-bodied with dark fruit and spice. Ideal with char-grilled tenderloin, lamb chops, and mixed grill souvlaki.*

### TO FINISH

Perrier-Jouët Grand Brut – Champagne, France

Glass AED 125 | Bottle AED 890

*Champagne remains an perfect choice with strawberry passion cheesecake and chocolate truffles, adding freshness and balance to dessert.*

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