



MasterChef
the TV Experience

VALENTINE DAY

Amuse Bouche

Pan seared scallop with apple beurre blanc and caviar (D, S)

APPETIZERS

(Sharing style)

Tuna Tataki (G, S)

Yuzu, soy sauce, chili crisp, spring onion, tobiko, sesame seeds

Josper Grilled Octopus (D, N, S)

Romesco sauce, walnuts, artichokes, potato, kalamata olives, herb oil

Burrata (D, N)

Basil, pine nuts, cauliflower, olives, rose petals, pickled beetroots, figs

Crispy Duck (G)

Confit duck, crisps, tamarind, orange, coriander, pomegranate

MAIN COURSE

(Choose one)

Herb Crusted Lamb Rack (D, G)

Cashew nut and beetroot purée, pink pepper, juniper berry sauce, confit tomatoes

Steak Au Poivre (D)

Wagyu beef tenderloin, pepper sauce, carrot purée, broccolini

Plant Based Lasagna (D, G)

Plant based ragout, tomatoes, parmesan, basil

DESSERT

Chocolate Fondant (G)

White chocolate ganache, vanilla ice cream, berry dust

*(V) Vegetarian | (S) Seafood | (N) Contains Nuts | (D) Contains Dairy | (G) Contains Gluten | (A) Contains Alcohol
If you have any allergies or dietary requirements please let our service team know.*