

# St Valentine's Gala Dinner Menu (Thalassa Restaurant)

**Tuna tartar wasabi mayo, osetra caviar, smoked salmon  
and sea bass, mango, lime gel**



**Cashew nuts cappuccino with vanilla oil**



**Pan-seared scallops on celeriac confit lobster bisque**



**Slow cooked milk-fed veal tenderloin, veal cheek,  
forest mushroom sauce**

**Sweet potato confit, with truffle potato gratin**

**Winter buttered vegetables**



**Red fruit namelaka, crispy feuilletine, raspberry sorbet**



**Freshly brewed coffee and petit fours**

**Cost: €87.00 per person  
(drinks not included)**