

Valentine's 2026 Celebration

Optional Additional Add-Ons for the Table

OYSTERS - ASSORTED HALF-DOZEN (6 PCS) / 30

Served over ice with freshly grated horseradish, chili jam, classic seafood sauce, red wine mignonette, housemade habanero infused vodka

CAVIAR - OSSETRA COASTAL BAY

Warm blinis, burrata, sieved egg whites & yolks, fresh chives, potato chips
30 / 10 grams 150 / 30 grams

CHILLED SEAFOOD PLATTER

- minimum two people - PER PERSON / 85

Atlantic lobster, oysters, prawns, clams, scallop ceviche, snow crab claws

CHILLED JUMBO SHRIMP COCKTAIL

Dijonnaise, cocktail sauce, horseradish, lemon
3 pcs / 36 6 pcs / 68

HARMONY OF HEARTS MENU

One-Hundred & Sixty Dollars Per Person

- Excluding Taxes & Gratuity -

APPETIZERS

BEEF CARPACCIO

Arugula pesto, balsamic, shaved padano, squash chips

CAESAR SALAD

Chopped romaine lettuce, grilled sweet corn, shaved Grana Padano, smoked bacon, fresh lemon

BIBB & ARTISANAL GREENS

Apple cider and red onion vinaigrette, gremolata breadcrumb, crispy shallots, shaved pecorino

SHRIMP DIAVOLA

Sauteed prawns, tomato sugo, serrano chillies, fresh herbs
- Contains Nuts -

SOULMATE CELEBRATION MENU

One-Hundred & Eighty-Nine Dollars Per Person

- Excluding Taxes & Gratuity -

APPETIZERS

BURRATA

Vine tomatoes, cherry tomatoes, balsamic, herb oil, seedlings

CHARRED OCTOPUS

Charred marinated octopus, sherry brown butter potatoes, blistered shishito peppers, black garlic kewpie

CHILI CRUNCH SLAW

Julienne cabbage, pepper, jicama, carrots, seedlings, crispy shallots, sunchoke & taro chips, tare vinaigrette

GRADE 'A' QUEBEC FOIE GRAS

Seared foie gras, toasted walnuts, pear & seabuckthorn chutney, brioche

MAIN COURSES

add caviar to any dish (10 grams) / 30

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet peppers, spring onion, truffle essence, roasted garlic cream sauce, fine Parmesan

BRANZINO FILET

Braised cherry tomatoes, sauteed spinach

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

GRILLED BEEF FILET - Canadian 'AAA' -

Mashed potatoes, seasonal vegetables, red wine jus
Add Grilled Atlantic Lobster Tail / 30

SEAFOOD SPAGHETTINI

Grilled octopus, calamari, prawns, steamed clams, mussels, chili aglio e olio

STUFFED CRISPY PORTOBELLO

- deliciously plant based -

Panko crusted portobello stuffed with herbed vegan mozzarella, roasted garlic-tomato jam, sauteed spinach

MAIN COURSES

add caviar to any dish (10 grams) / 30

SURF 'N TURF

- 6 OZ VEAL TENDERLOIN & JUMBO PRAWNS -
Seasonal vegetables, mashed potatoes, red wine jus

AUSTRALIAN RACK OF LAMB

Roasted honey-mustard-pistachio crusted, seasonal vegetables, mashed potato, red wine jus

SEAFOOD SPAGHETTINI

Grilled octopus, calamari, prawns, steamed clams, mussels, chili aglio e olio

GRILLED 12 oz STRIPLOIN - Canadian 'AAA' -

Mashed potatoes, seasonal vegetables, red wine jus
Add Grilled Atlantic Lobster Tail / 30

MISO GLAZED CHILEAN SEABASS

Sauteed chili garlic bok choy, mango & scallion relish

INTERMEZZO - Bees wax cheese, dried apricots, cashews

DESSERT TRIO

- Individually Plated Trio Consisting of -

VANILLA CHEESECAKE

Wild berry compote

STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream

- Contains Nuts -

CHOCOLATE MOUSSE CAKE

Chocolate sauce, fresh berries