

# 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

**INTERMEZZO** - Citrus Sorbet

**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