

KU DE TA

# EMBERS OF ROMANCE

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## ***whispers of the atlantic***

Fresh Irish oysters served on crushed ice, paired with a smoky charred tomato and chili salsa. Enhanced with a squeeze of lime and garnished with micro coriander to highlight their delicate briny flavor.

## ***flames of desire***

Josper-seared jumbo scallops and prawns, caramelized for a smoky crust. Presented with a silky cauliflower purée, fire-roasted pearl onions, and brown butter infused with charred thyme. Finished with crispy leeks and a hint of citrus zest to elevate the dish.

## ***the heart of the sea***

Whole locally sourced snapper, roasted to perfection in the Josper oven with fennel, lemon, and fresh herbs. Served alongside flame-kissed baby vegetables and a rich beurre blanc sauce. Perfect for sharing, this dish embodies simplicity and elegance.

## ***eternal flame***

A decadent dark chocolate fondant with a molten center, accented with smoked sea salt. Accompanied by a quenelle of passionfruit gelato, roasted pineapple, and caramelized hazelnuts. A luxurious and romantic conclusion to the evening.

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