

Where every sense meets romance

6-COURSE MENU

This Valentine's Day love story starts with...

Prawn Carpaccio

Avocado Tartar/ Ossetra Caviar / Basil Oil

Pumpkin Soup

With Ginger/ Creamy /Anise Crostini

Beetroot Goat Cheese Ravioli

Sage Butter / Roasted Hazelnuts/ Lemon Foam

Followed by...

Sorbet

Passion Sorbet with Prosecco

A feast of the senses...

Veal Tenderloin

Prosciutto/ Forest Mushrooms/Slow Cooked Veal Cheek / Truffle Sauce

*And before the night ends,
share a special moment with a love potion...*

Passion Fruit Parfait

Coffee Crème & Wild Forest Fruit Coulis

Coffee & Petit Fours



Aphrodite Hills

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6-COURSE VEGETARIAN MENU

This Valentine's Day love story starts with...

Roasted Leek Mosaic

Truffle Oil/ Smoked Eggplant Caviar & Microgreens

Parsnip Velouté Soup

Ginger / Coconut/ Anise Crostini

Chickpeas Ravioli

Roasted Hazelnuts/ Lemon Foam

Followed by...

Sorbet

Passion Sorbet with Prosecco

A feast of the senses...

Roasted Cauliflower Steak

Chickpea Purée/ Grilled Asparagus/Confit Tomatoes / Basil Oil

*And before the night ends,
share a special moment with a love potion...*

Passion Fruit Parfait

Coffee Crème & Wild Forest Fruit Coulis

Coffee & Petit Fours



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