

HABIBI

VALENTINE'S MENU

CELEBRATE VALENTINES WITH YOUR HABBIBI & HABBIBITI!
INDULGE IN OUR 3-COURSE MENU SPECIALLY CRAFTED WITH LOVE,
DESIGNED TO MAKE YOUR EVENING UNFORGETTABLE.
ENJOY A COMPLIMENTARY GLASS OF PROSECCO
(NON-ALCOHOLIC OPTION AVAILABLE) UPON ARRIVAL.

£65 PER PERSON



STARTERS

CHOOSE 1 OF THE FOLLOWING

WARM GOATS CHEESE TARTLETTE

Paired with caramelized red onions on a bed of roquette leaf dressed with glazed balsamique

CRISPY FRIED TOFU

Paired in oyster soy sauce with toasted sesame seeds on a bed of puffed rice

SMOKED LOBSTER TAIL

Grilled lobster tail infused with smoky butter. Served alongside a vibrant red cabbage salad topped with fresh edamame and crisp radish. Paired with a smoky citrus béarnaise sauce to elevate every bite

LAMB CUTLETS

Served with porcini creamy purée wild mushroom. Accompanied with goat cheese and mango money bags garnished with toasted pine nuts and crispy leeks

MAINS

CHOOSE 1 OF THE FOLLOWING

TRUFFLE RAVIOLI

In a creamy wild mushroom sauce, enhanced with basil and pink peppercorn.

BAKED FILLET OF SALMON

Paired with lemon infused salsify and a creamy buttery thermidor sauce enhanced with basil & garnished with parsnip crisps

16OZ CHÂTEAUBRIAND (TO SHARE)♥

A tender beef fillet paired with truffle pan-fried wild mushrooms. Served with a peppercorn sauce

PITHIVIERS

Goat cheese and butternut squash wrapped in a crispy filo pastry paired with a velvety red pepper & tomato coulis sauce.

SIDES

GRATIN DAUPHINOIS

TRUFFLE FRIES

CREAMY WILTED BABY POUSSE SPINACH

DESSERT

CHOOSE 1 OF THE FOLLOWING

HEART-SHAPED RASPBERRY MOUSSE (TO SHARE)♥

A luscious heart-shaped raspberry mousse, coated with a smooth layer of cacao butter and finished with a vibrant raspberry mirror glaze. Filled with a refreshing raspberry coulis and elegantly placed on a buttery shortbread disc.