

## Wave 1

CHOOSE ONE

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### 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 CULETS

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

## Wave 2

CHOOSE ONE

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### TRUFFLE RAVIOLI

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

### BAKED FILET 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

CHOOSE ONE

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GRATIN DAUPHINOIS

TRUFFLE FRIES

CREAMY WILTED BABY POUSSE SPINACH

## Wave 3

### 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

**Valentines**

AT

**HA BĪBĪBI**

Celebrate Valentines with your habbibī & habbibitī!

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**