

VALENTINE'S SET MENU – £55 PER GUEST

Three courses. Choose one from each section.

Quality ingredients matter. So does how they're cooked, served, and shared.

We use British produce, cook over live fire and served with warmth, personality, and proper hospitality.

STARTERS

Manila Shellfish Broth – Clams & Mussels

Clear, aromatic broth with ginger, lemongrass, and gentle heat.

Garlic & Chilli Seared Scallops

Sweet, tender scallops in a rich, garlic and chilli sauce inspired.

Stuffed Aubergine

Oven-baked aubergine with creamy cheese and garlic.

MAINS

Bistek Tagalog – Calamansi & Soy Ribeye

British ribeye glazed with citrus, soy, caramelised onions and black pepper.

Crispy Pata Kare-Kare

Dingley Dell Farms pork knuckle with rich peanut sauce, seasonal vegetables, and bagoong.

Seabass Adobo with Ginataang Coconut

Pan-seared seabass in a savoury adobo glaze, finished with a silky coconut cream sauce.

DESSERTS

Ube Velvet Tiramisu

Ube mascarpone layered with coffee-soaked sponge and light cream.

Molten Chocolate Fondant

Warm chocolate centre served with rich tres leches ice cream.

Chocolate-Dipped Strawberry Trio

Milk, dark, and white chocolate-dipped strawberries.

Allergy & Service Charge Information

Please inform your server of any allergies before placing your order. Not all ingredients are listed, and we cannot guarantee the total absence of allergens. Detailed allergen information is available upon request.

An optional service charge of 12.5% will be added to your bill.