



LAURUS TABLE

· VALENTINE'S DAY 6 COURSE SET MENU ·

14 February 2026

Lunch (12pm - 2:30pm) and Dinner (5:30pm - 10pm)



\$128⁺⁺ per person

Rosemary Focaccia, Olio Extra VerGine D'Oлива 

COLD STARTER

Burrata con Pomodoro e Melone 

Burrata, Heirloom Tomato, Melon, Honey Balsamic Vinaigrette

HOT STARTER

Capesante al Pesto Siciliano    

Seared Hokkaido Scallops, Sicilian Pesto, Smoked Provola cheese cream and Crispy Pancetta

SOUP

Bisque di Aragosta  

Lobster Bisque, Boston Lobster, Crème Fraîche, Chives Baton

PASTA

Truffle & Ricotta Tortellini    

Homemade Truffle & Ricotta Beetroot Tortellini, Shaved Black Seasonal Truffle, Parmigiano Cream

MAIN COURSE

Snapper Rosso alla Griglia Josper   

Josper Grilled Sustainably Farmed Red Snapper, Pesto Caterese, Burnt Carrot Purée,
Liquid Lemon Mayonnaise

OR

Controfiletto d'Agnello  

Roasted Garlic Lamb Rack, Aged Balsamic Jus, Olive Oil Potato Purée, Gremolata
Wood Fire Roasted Broccolini

DESSERT

Rose For The Lady    

Strawberry Yoghurt Mousse, Strawberry Confit
and Chiffon Sponge

Chocolate For The Gentleman    

Dark Chocolate Mousse
Salted Caramel Banana, Fudge Sponge

 Dairy |  Egg |  Fish |  Gluten |  Nuts |  Pork |  Shellfish |  Vegetarian



Sustainably Farmed Produce



Containing Alcohol

*All prices are subject to 10% service charge and prevailing Government Tax.
Please inform us should you have any special dietary requirements or allergies.*