



RIXOS GAZEBO
VALENTINE'S DAY MENU

Amouse Bouche

Beef Croquettes

Cecina beef | manchego cheese | grasp

1st

Seafood Bouillabaisse (D/G)

Crayfish | scallops | salmon | mussels | osteria caviar

2nd

Gillardeau Oyster Rockefeller (D/G)

Salmon roe | crema béchamel parmesan | baby spinach |
salicornia | dill butter sandwich

3rd

Foie Grass (G/D)

French toast | duck terrine & pan seared liver | teriyaki glaze
shitake mushroom | lychee & ginger chutney | matcha tea

4th

Prime Angus Fillet (D)

Slow cook short ribs | king oyster mushroom |
celeriac espuma | truffle beef ju's

5th

Pan Seared Halibut (D/G)

Razor Clams | Stuffed Zucchini Flower Oyster Sauce,
Poached Oyster White Truffle

6th

Dark Chocolate (D)

Chocolate

(D) - Dairy, (G) - Gluten

*Please inform us of any food allergies