

---

THE  
DISGRUNTLED  
CHEF

---

# VALENTINE'S DAY SET DINNER

**188 ++** per couple

*Amuse Bouche*

**IRISH OYSTER**  
Sparkling Mignonette

*Starter to Share*

**FOIE GRAS PARFAIT**  
Pickled Vegetable, Port Wine Jelly, Brioche

*Main*

**CHAR-GRILLED RIBEYE**  
Triple Cooked Fries, Truffle Sauce

*or*

**OVEN-BAKED MISO COD**  
Konbu Broth, Wilted Spinach, Olive Vegetables

*Dessert*

**LEMON POSSET**  
Summer Berries, Meringue

*or*

**STICKY DATE PUDDING**  
Toffee Sauce, Vanilla Ice Cream

*Champagne*

**LAURENT PERRIER BRUT**  
376ml bottle