

Cocktail and Dinner Pairing Experience

This Valentine's Day, enjoy a decadent three-course dinner and cocktail pairing, set against the backdrop of a romantic atmosphere and ocean views. Let the magic of the evening unfold as you share delicious moments and create timeless memories together.

Starters

Gin and Strawberry Cured Trout

Torched Orange | Samphire | Radish | Salmon Roe

Beetroot Tortellini

Pea and Mint Velouté | Grana Padana Herb and Almond Crumb | Fennel

Main Course

Beef Fillet

Artichoke Puree | Angostura Sweet Potato Fondant Shiitake Mushroom | French Bean | Juniper Berry Jus

Lime and Charred Corn Risotto

Chili Crisp | Crumbed Feta | Coriander

Dessert Bar

Popcorn Bar

Caramel Sauce | Astros | Chili Lime Salt | Parmesan Crushed Oreos | Truffle Oil

Chocolate Fountain

Strawberries | Waffle Stick | Marshmallows | Banana Chocolate Brownies

Milk Tart Croquembouche

All courses paired with Casamigos cocktails curated by our expert mixologists.







CELEBRATE LOVE THIS VALENTINE'S FRIDAY WITH A ROMANTIC EVENING OVERLOOKING THE OCEAN, FEATURING EXQUISITE COCKTAILS CRAFTED BY OUR EXPERT MIXOLOGISTS, PERFECTLY PAIRED WITH A 3-COURSE GOURMET DINNER TO CREATE AN UNFORGETTABLE EXPERIENCE.



Ts & Cs: No food or beverages are allowed to be brought into the venue. A full food and bar service will be available for purchase. Menu subject to change. Any lost or damaged headphones will be charged to you. This event is weather reliant, should heavy rain or wind prevent us from hosting a safe and memorable event for all, we will POSTPONE the event. Ticket holders will be informed via email by midday on the day of the event with the date for that show. Tickets are transferable but not refundable.