



Valentine's Day

EXPERIENCE A NIGHT OF UNPARALLELED LUXURY WITH PREMIUM
CUISINE IN A WATERFRONT SETTING AT Q DINING

\$169 PP WITH GLASS OF CHAMPAGNE ON ARRIVAL

\$199 PP WITH GLASS OF CHAMPAGNE ON ARRIVAL & MATCHING WINES



Glass of Champagne served on arrival

Appetizer

Foie gras mousse, brioche toast & cherries

Starter

Queen Scallop, poached in vanilla, osmanthus flower

Domaine Schlumberger Pinot Gris

Seafood Course

Confit WA Marron, parsnip puree, wattle seed crumb, pickled basil leaf

Chateaux Thieuley Semillon/ Sauvignon blanc

Main Course

Smoked lamb loin, white bean puree, seasonal vegetables, olive espuma, aniseed jus

Dourthe N1 Bordeaux

Pre Dessert

Champagne and strawberries

Dessert

Bombe Alaska, Cointreau

Chateau roumieux Sauternes