

VALENTINES

at

M E S A

Romantic **BEGINNINGS**

SALMON CRUDO

delicate salmon rosette, dill cream cheese and beetroot glaze (D,GF)

BEETROOT WITH GOAT CHEESE ♡

beetroot and goat cheese mousse with walnut crumble (D,N,V)

Amour, **LET'S START**

SAFFRON INFUSED PRAWNS

pan-seared prawns with saffron-infused bisque, fennel slaw and citrus pearls (D,GF)

TOMATO TARTARE ♡

cherry tomatoes, avocado, balsamic pearls and crispy focaccia (V)

A Love **JOURNEY**

ROASTED CHICKEN SUPREME

roasted corn-fed chicken supreme, truffle potato purée, wild mushroom medley and red wine jus (D,GF)

FILET MIGNON WITH BERRY SAUCE

tender beef filet mignon, served with a red wine and berry reduction, duchess potatoes and roasted asparagus (D,GF)

STUFFED BELL PEPPERS ♡

peppers filled with wild rice, sun-dried tomatoes, pine nuts and creamy pesto drizzle (D,N,V)

Sweet Moments **UNDER THE STARS**

CHOCOLATE FONDUE

rich dark chocolate ganache, fresh berries and marshmallow dippers (D,GF)

RASPBERRY CHEESECAKE

raspberry and white chocolate cheesecake (D,N)

AN ENCHANTING
TWO-HOUR JOURNEY
OF FREE-FLOWING WINE
SELECTIONS FOR JUST
AED 750 PER COUPLE.

A - Alcohol, D - Dairy, G - Gluten, N - Nuts, SF - Shellfish, S - Seafood, V - Vegetarian, VG - Vegan

Prices are indicated in AED and are inclusive of 7% municipality fee, 10% service charge & 5% value-added tax