



SCALA

VALENTINE'S DINNER

STARTER

Local red Prawns, passion fruit, coconut foam, coriander & prawn oil

SECOND COURSE

Duck and Porcini tortellacci, butternut squash velouté, & roasted
IGP hazelnuts

MAIN COURSE

please choose an option

Chateaubriand, Béarnaise sauce, rosemary fondant potatoes,
caramalised onions with parmesan & truffle royale

or

Stone Bass with soft herb crust, dashi beurre blanc & grilled leeks

DESSERT

Chocolate, Pistachio and Cardamom tart, & raspberry sorbet

Price per person - €80

Time: 20:00 sharp

Kindly inform us of any food allergies



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