

VALENTINE'S DAY MENU

room81



4-course degustation including one glass of prosecco

organic tomatoes from toowoomba, tomato and basil gelee,
smoked vinegar

kingfish ceviche, avocado puree, compressed apple and cucumber,
shaved raddish

slow roasted loin of sovereign lamb, crispy belly, pea and mint

dark chocolate mousse, malt and cherry ice cream,
fresh seasonal cherries



S O F I T E L
HOTELS & RESORTS

GOLD COAST BROADBEACH