

RUMARI

Valentine's Dinner Set Menu

AMUSE-BOUCHE

Mini foie gras tart, Granny Smith salsa, apple coulis
Beef tartare, cured egg, Baeri caviar
Black truffle arancini, parsley aioli

CATCH OF THE DAY

Chili leche de tigre, grilled corn, avocado, lime gel,
Kristal Caviar Kaviari

FOIE GRAS

Pan-seared foie gras, Jerusalem artichoke,
black garlic

CANADIAN LOBSTER

Butter-poached Canadian lobster, fennel,
saffron aioli, bisque

BURRATA RAVIOLI

Burrata and mascarpone ravioli, king mushroom,
black truffle

WAGYU BEEF TENDERLOIN

Char-grilled stockyard Wagyu MB 9+, chestnut,
king mushroom, périgourdine sauce

BERRIES PAVLOVA

Meringue, mixed berry compote, raspberry sorbet,
strawberry elastic, cassis foam

