



SACCHARUM

SAVOY *signature*

SAINT VALENTINE'S MENU



AMUSE-BOUCHE

Crunchy enamoured wheat, stuffed farinheira pudding meatball, quail egg

STARTER

Scallop and shrimp in green asparagus puree
Foie gras escalope with onion and sultana marmalade

FISH

Grilled sea bream slice, ratatouille stuffed mushrooms
Celery and apple bulb puree

PALATE CLEANSER

Tamarillo slush with mint foam

MEAT

Steak duet with pepper, lamb carré in herb crust
Eggplant timbale, courgette, tomato and mozzarella

DESSERT

Vodka flambéed strawberries with chocolate ice cream

Coffee & petit fours