

by Leonardo Hotels

St)alentine's Gala Dinner

LOBSTER BISQUE SOUP

PERFUMED WITH SAUVIGNON AND CAYENNE PEPPER CROSTINI

GOLDEN LANGUISTINE PRAWNS AND CLAMS

IN VODKA FLAVORED SAUCE

MANGO SORBET APEROL AROMA

MILK FED BABY VEAL TENDERLOIN

DRESSED WITH CHICKEN MOUSSE AND MUSHROOM AROMA THYME SAUCE

OR

COMBINATION OF ATLANTIC RED SNAPPER AND SEA BASS

CREAMY CHARDONNAY SAFFRON SAUCE

WHITE CHOCOLATE MOUSSE

STUFFED WITH PASSION, TIA MARIA AND BERRIES SAUCE

BOTTLE OF EZOUSA WINE

WHITE, RED OR ROSE



For reservations: 25371877