

THE  
CLIFF  
AT CAP

Valentine Menu

Prosecco or Champagne Cocktail



Spiny Lobster Risotto, Sweet Peas

French Onion Soup, Parmesan bake

Smoked Crottin, Caramelized Shallots Tart

Red Snapper Ceviche, Passion Fruit & Anise

Heirloom Tomato Study, Avocado & Aged Balsamic



Salmon Coulibiac, Creamed Leeks & Minted Fingerlings  
(For two, carved table side)

Spiced Rubbed Entrecote, Caramelized Shallots, Pommes Puree

Roast Seafood, Squid Ink Linguini, Samphire

Green Asparagus, Sweet Potato Gnocchi, Truffle

Baked Dorado, Herb Crust, Haricot Vert & Pumpkin Ketchup



Farm House Cheese, Date & Walnut Bread

Freshly Churned Gelato, Waffle Cone

Iced Pineapple Souffle, Sugared Nuts

Red Velvet Cake Drunken Strawberries

EC \$385 | US\$145\*\* pp

All prices are subject to 10% VAT & 10% service charge



(V GF) Denote indicates dishes suitable as vegetarian options and gluten free. All prices are subject to 10% VAT & 10% service charge

Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte – please note that items marked with a \* have a us\$15 supplement and with two \*\*, a US\$50. supplement