
HYATT HOTEL CANBERRA™

A PARK HYATT HOTEL

DINNER UNDER THE STARS
VALENTINE'S DAY MENU

AMUSE BOUCHE

A trio from the kitchen

Champagne Sydney Rock Oyster (*gf*)

Whipped Vannella Stracciatella (*v*)

Hand cut Beef Tartare (*df*)

FIRST COURSE

Salmon Crudo (*gf*) (*df*)

orange segments, compressed cucumber ribbons, citrus verjus, sea herbs

SECOND COURSE

House-made Barramundi Crab Raviolo

lobster bisque essence, chive oil, salmon roe

GARDEN INTERLUDE

Lemon Sorbet

garden herbs

MAIN COURSE

Beef Sirloin Medallion (*gf*) (*df*)

Mushroom duxelles with black garlic, red wine jus, seasonal baby carrot

DESSERT

Classic Crème Brûlée

Strawberry ice cream, strawberry thyme gel, strawberry lime meringue, strawberry jelly