

# CAMERON GRILL VALENTINE'S MENU



## STARTERS

3 TEMPURA OYSTERS *XO sauce, Pickled Radish Salad* 18  
PAN SEARED PIGEON BREAST *Foie Gras Tartlet, Parsnip Puree, Shaved  
Truffles, Raspberry Jus* 20

## TO CONTINUE

SCOTTISH HALF LOBSTER THERMIDOR *Asparagus Veloute & Charred  
Asparagus* 45  
WAGYU BEEF SKIRT STEAK *Roast Shallot, Cavolo Nero, Bone Marrow* 40

## DESSERT TO SHARE

WHITE CHOCOLATE CHAMPAGNE TART, CHOCOLATE FONDANT  
WITH FRANGELICO GANACHE, ZESTY LEMON POSSET WITH BERRY  
COMPOTE 20

*Please note a discretionary service charge of 12.5% has been added to your bill*