



HEMINGWAYS
EDEN RESIDENCE

VALENTINE'S DINNER

WELCOME DRINK

AMUSE BOUCHE

Caviar Lust & Champagne Gelée on Blini

A small, delicate blini with a glossy, golden champagne gelée topping, adorned with a dollop of black caviar and a small garnish of microgreens or a delicate edible flower.

STARTERS

"Passionate Tides" Salmon Trio

Golden Salmon Skin Crisps, Smoked Salmon Whispers mousse, Eros Salmon Tartare: Fresh salmon tartare, a zesty love affair in every bite.

or

"Amore di Burrata" –

The soft, creamy heart of burrata cradled by the sweet warmth of roasted cherry tomatoes, laced with a fresh basil pesto

or

Rose-Infused Lobster Tail with Vanilla Butter Sauce

Sweet, tender lobster tail bathed in a rose-infused vanilla butter sauce, its seductive fragrance luring you in with every bite. A perfect balance of sweetness and luxury that melts in your mouth like a lover's kiss.

PALATE CLEANSER

"Heart's Desire" – Kiwi & Watermelon Sorbet with Mint & Passionfruit Kiss

A seductive and refreshing kiwi and watermelon sorbet,

MAIN COURSE

"Lover's Midnight" Seared Filet Mignon

A perfectly pan-seared filet mignon, rich and tender, draped in a seductive red wine reduction, with mashed potatoes infused with the earthy luxury of truffle.

or

"Moonlit Waters" – Atlantic Salmon with Lemon Beurre Blanc

Fresh, tender Salmon, kissed by the pan, its delicate flesh giving way to the tangy caress of a citrus beurre blanc. Served with a delicate wild rice pilaf and buttered Brussels sprouts

or

"Golden Desire" Saffron & Lemon Risotto of the Gods

Creamy risotto, enveloping tender seasonal vegetables, with the sensual richness of saffron and the bright zing of lemon, enriched with mascarpone.

DESSERTS

"Chocolate Seduction" – Velvet Dark Chocolate & Spiced Mango Fondue

A silky, velvety dark chocolate fondue infused with a hint of cinnamon and spiced vanilla, creating a rich and seductive base. Paired with luscious fresh mango slices, roasted almonds, and soft pound cake cubes for dipping.

****Passionate Raspberry Cheesecake****

A velvety, decadent cheesecake, rich with creamy vanilla and topped with an intoxicating raspberry coulis, adorned with fresh raspberries and a luscious drizzle of white chocolate ganache

KES 22,000
PER COUPLE