# TĪNG

# VALENTINE'S DAY EXPERIENCE

Enjoy a romantic 5-course menu 35 floors above the city inclusive of a glass of Duval-Leroy Rosé Brut, NV.

£210 per person

## **AMUSE BOUCHE**

#### Sweet Potato & Oscietra Caviar

Macadamia Nuts  $\mathcal{E}$  White Miss (H,1,7,8,13)

## **STARTER**

#### Cornish Blue Lobster

Kohlrabi, Lobster Wanton, Lemon Balm (H,3,4,6,8,9,13)

## **MIDDLE**

### Truffle Spaetzle

Celeriac, Black Garlic, Winter Truffle (H,V,3,6,8,913)

# **MAIN COURSE**

### Valentine's Venison

Loin of Wild Venison, Heritage Beetroot, Pear & Nori Seaweed (A, 8, 9, 13)

## PRE-DESSERT

#### Love Elixir

Strawberry Granita, Ginger & Chilli (H, VE, 8)

## **DESSERT**

### Serenade In The Clouds

Amaretto Parfait, Baileys Sauce, Sesame Crunch (VA,1,3,6,9,12,13)

Inclusive of VAT and service charge.



# TĪNG

# VEGAN VALENTINE'S DAY EXPERIENCE

Enjoy a romantic 5-course menu 35 floors above the city, inclusive of a glass of Duval-Leroy Rosé Brut, NV.

£,210 per person

## **AMUSE BOUCHE**

### **Sweet Potato**

Macadamia Nuts  $\mathcal{E}$  White Miso (H, VE, 1, 7, 8, 13)

### STARTER

#### Kolrabi

Roast Kohlrabi, Dashi & Lemon Balm (H,VE,8,13)

## **MIDDLE**

### Celeriac Soup

Black Garlic, Winter Black Truffle (H,VE,10,13)

# **MAIN COURSE**

## Heritage Beetroot

Beetroot Steak, Pickled & Poached Beetroot, Nori Seaweed (H, VE, 8, 11, 13)

### **PRE-DESSERT**

### Love Elixir

Strawberry Granita, Ginger & Chilli (H, VE, 8)

## **DESSERT**

### Serenade In The Clouds

Berry Mousse, Spiced Chocolate Sauce (VE, 8)

Inclusive of VAT and service charge.

