



VALENTINE'S DAY DINNER 2025

Tasting Menu



\$199pp including a glass of Taittinger Brut Reserve NV

Petits Fours

House-made mini baguette served with Pepe Saya Butter

COURSE 1

Hervey Bay Scallop Carpaccio

Wasabi ginger lime dressing | Kensington Pride mango | Aquana Gold caviar

COURSE 2

Australian Murray Cod Fillet

Leek textures | green asparagus | citrus butter | chive oil



COURSE 3

Tajima Grain Fed Wagyu Beef Tenderloin MB4+

Potato pavé | chargrilled onion | gentleman's relish | Cafe de Paris | jus

COURSE 4

Our Heart (to share)

Raspberry and lychee compote | strawberry mousse | vanilla chantilly |
chocolate yoghurt rose snow



THE LANGHAM

SYDNEY



VALENTINE'S DAY DINNER 2025

Vegetarian Menu



Petits Fours

House-made mini baguette served with Pepe Saya Butter

COURSE 1

Vannella Burrata

Local heirloom tomato | compressed peach | olive oil focaccia | basil (v)

COURSE 2

Tempura Zucchini

Leek textures | green asparagus | citrus butter | chive oil (v)

COURSE 3

Whole Egg Fettuccini

63-degree free range egg | asparagus | Swiss brown mushroom | sage cream sauce (v)

COURSE 4

Our Heart (to share)

Raspberry and lychee compote | strawberry mousse | vanilla chantilly | chocolate yoghurt rose snow



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