

Sublime

L I S B O A

14th February

THAT'S AMORE MENU

Price per guest 75€. Beverages not included.

A M U S E - B O U C H E

"Bacio di Amore"

A burrata foam, tomato marmalade, and basil sorbet.
The burrata is like a gentle kiss of love, while the tomato and basil evoke the purest form of Italian passion.

S T A R T E R

"Incontro di Cuori"

Carpaccio of red shrimp from Mazara del Vallo with citrus and ginger emulsion, served alongside Wagyu tataki with a light horseradish cream and Maldon salt flakes.
Two distinct flavours united like soulmates – delicate and vibrant, a dance of love on the plate.

M A I N C O U R S E

"Encanto di Luce"

Ravioli stuffed with ricotta and lemon, served with a roasted pepper and thyme butter sauce, finished with black olive powder.
The golden glow of the ravioli is like a heart illuminated by love, while the pepper sauce warms like a passionate embrace.

S E C O N D C O U R S E

"Amore Perfetto"

Grilled turbot fillet over a cauliflower and coconut milk purée, garnished with crispy guanciale chips and a red wine reduction.
A perfect combination of land and sea, like two souls completing each other in an irresistible encounter.

D E S S E R T

"Dolce Passione"

Dark chocolate mousse with raspberry.
An explosion of sweet and intense passion, where the mystery of chocolate meets the radiant allure of raspberry.

Vegetarian/vegan options available.
If you have any allergies or special dietary requirements, please let us know.

