

VALENTINE'S DAY AT PRINCE DINING ROOM

Oysters, native desert lime vinaigrette

Savoury spanish donuts, golden trout roe, fennel

Raw Tuna, bull horn pepper, green tomato, fragrant herbs

Waygu beef skewer, fermented green chilli

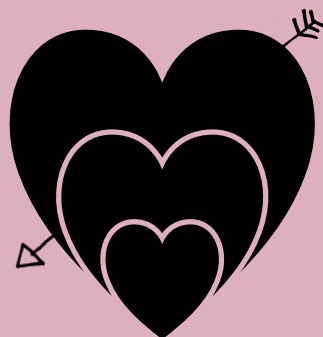
Organic bitter leaf salad, sumac

Market fish served with condiments

Heirloom tomatoes, pickled shallots, basil

Zucchini, goats curd, chilli

White chocolate custard, rhubarb, ginger, lemon verbena



\$75^{PP}