

Valentine's day menu

\$65

Welcome Cocktail

STONE FRUIT MIMOSA

Appetizers

LAVELLE CAESAR

baby gem lettuce, jumbo garlic brioche croutons, miso caesar dressing, freshly grated parmesan
VG

KRYPTONITE

shrimp tempura, cucumber, kimchi panko, black & white sesame, kimchi mayo, soy glaze
DF

JERK CHICKEN SOFT SHELL TACOS

2 tacos with roasted jerk chicken, coconut slaw, pineapple pico de gallo, mango scotch bonnet purée, corn tortillas
H GF

Mains

SPICY RIGATONI

rigatoni tossed in a spicy Calabrian chilli rosé sauce, velvety burrata mousse, basil chiffonade, basil oil drizzle
VG

JAPANESE GRILLED CHICKEN

2 legs of Japanese style marinated chicken, den miso glaze. Served with Truffle Salsa Mash
H

WAGYU 'MAC' BURGER

US Wagyu beef patty, cheddar cheese, house-made yuzu pickles, diced sweet onion, tomato, lettuce, Lavelle secret sauce. Served with truffle fries

UPGRADES:

SIRLOIN STEAK* +\$15
NEW YORK STRIP* +\$25
RIBEYE* +\$45

*Served with broccolini + truffle mash

Dessert

BANANA CHOCOLATE LAVA CAKE

warm banana cake with chocolate chunks and rich, gooey center of chocolate lava
GF V

LOADED PECAN PIE

secret recipe homemade caramel packed with pecans on a flakey pastry crust
H VG

TRIPLE CHOCOLATE MOUSSE

mini cake with three layers of white, milk, and dark chocolate mousse

H halal V vegan VG vegetarian DF dairy free GF gluten free

LAVELLE