

R.AIRE
AT THE HAMPTON MAID

GLASS OF CAVA

AMUSE BOUCHE

Duck fat smoked potato pave, caviar, tomato tartare*

Starter

choice of one

WINTER SALAD

baby kale, pomegranate, fennel, goat cheese

ORGANIC CRISPY ARTICHOOKES

black garlic aioli, pickled onions, sweet gorgonzola, colatura di alici

SEA BASS CRUDO*

leche de tigre, orange segments, cucumber, espelette pepper

WILD CAUGHT LOCAL RED SHRIMP A LA PLANCHA

olive oil, lime zest, albariño wine

PINCHO MORUNO

lamb tenderloin, couscous, mojo verde sauce

SIGNATURE VALENTINES COCKTAIL

Kiss from a Rose 21

*vodka, raspberry syrup, lemon juice, rosewater, egg foam**

Main

choice of one

SEAFOOD CASOLE

lobster gnocchi, mussels, clams, calamari, fennel

WILD CATCH SPANISH CODFISH

rainbow carrots, sugar snap peas, quinoa, pil-pil sauce

MUSHROOM FIDEUA

*housemade stock, short cut pasta, sofrito, seasonal mixed mushrooms, asparagus, aioli
add pork skirt steak +10*

GRILLED DUCK BREAST *

crispy spinach polenta, citrus fluid gel, roasted pears, fig demi-glace

LAND & SEA PAELLA FOR TWO (TO BE SHARED) +10 / PP

*housemade stock, bomba rice, sofrito, socarrat, lobster, calamari, wagyu filet mignon**

NY STRIP STEAK AU POIVRE *

mashed potatoes, broccolini, green peppercorn sauce

Dessert

choice of one

PASSION FRUIT FLAN

whipped cream, caramel

CHOCOLATE & HAZELNUT MOUSSE CAKE

red coulis, berries

TARTA DE SANTIAGO

almond cake with fresh berries

\$95 / per person

Please alert your server of any food allergies.

**The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*