THE ALKAFF MANSION

MASQUERADE OF HEARTS

THE VAULT

14 FEBRUARY 2026 | 5 COURSE SET MENU | $688++ PER COUPLE

Complimentary mini bottle of Moët & Chandon Brut per couple.

Pan

Grilled Sourdough with Wagyu Fat

Condiment:

5J Jamón Ibérico | Anchovies | Fresh Grated Tomatoes | Olives | Piparras

1st Course

Ensalada de Tomates Heirloom

Heirloom Tomato | Tomato Essence | Grilled Peach | White Asparagus
Fennel | Caviar | Sherry Vinegar Reduction

DOM Perignon Brut 2009

2nd Course

Txangurro a la Donostiarra

Spider Crab | Sofrito | Crumb

Lagar De Cervera Pazo De Soane Rosal 2022

3rd Course

Carabinero en Bisque de Bogavante

Red Sea Prawn | Fennel Puree | Lobster Bisque | Langrima Pea | Finger Lime | Lobster Salpicon

Lagar De Cervera Pazo De Soane Rosal 2022

4th Course

Bacalao al Pil Pil

Salt Cod | Piquillo Pepper | Zucchini | Pil Pil sauce

La Rioja Alta Gran Reserva 904 2015

5th Course

Txuleta a la Parrilla

Chargrilled Wagyu Tenderloin | Crispy Potato Pave | Foie Gras | Bone Marrow | Parsley | Shallot | Fricando Jus

La Rioja Alta Gran Reserva 904 2015

Dessert Platter
Surtido de Postres

Arroz con Leche

Spanish Rice Pudding | Bomba Rice | Cinnamon | Cream | Orange Zest

Bombón de Chocolate

Redcurrant & Blackcurrant | Salted Caramel

Fresa Pastel de Marfil

Whipped White Chocolate Ganache | Strawberry Jelly | Vanilla Sponge | Fresh Strawberries

Helado de Frambuesa

Raspberry Ice Cream | Mini Cone | Raspberry Caviar

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subject to 10% service charge & prevailing government taxes.