FORTH FLOOR
RESTAURANT

The Forth Floor's
Valentines Aphrodisiac Dinner

Sunday 14th February

Treat that someone special to a night of romance at the Forth Floor Restaurant.
Enjoy a 4 course candle lit aphrodisiac dinner to the
seductive sounds of our live harpist, Marnie Boydd.

£120 for two

The Menu

Scallop and Harvey Nichols Champagne

Hand dived Oban king scallop, baked with ginger - the classic aphrodisiac - and spiced up with a touch of chilli and Noilly Prat. Served with the crisp fresh bubbles of Harvey Nichols Champagne, this combination will tickle and tease the taste buds until you're passed first base.

Smoked Lobster Salad

When considering the perfect partner for lobster you have to be very careful. You need fresh and smooth flavours that don't over power the delicate lobster meat, yet able to add a little character to a dish containing one of Scotland's most luxurious crustaceans. When char-grilled water melon, feta marinated in lime and chilli, coconut shavings and grapefruit jelly meet the lobster…it's love at first sight.
Have you met your lobster?

Chateaubriand to Share

A succulent 12oz 28 day aged Orkney Island Gold fillet of beef to share; loved up with creamy dauphinoise potatoes and a golden béarnaise sauce. Take your time to savour and appreciate the delicate flavours, it really is the ultimate tasting sensory experience.

Chocolate to Share with a Taste of Elysium

An assiette of the richest Madagascan chocolate balanced with a glass of California's finest Elysium black Muscat. A match guaranteed to send you both into the Elysium underworld of the heroic and virtuous.

After Care

Take your time to reflect on the experience with a caffeine kick of coffee. Once revitalised, we will see you off home to celebrate in your own way with a small bottle of bubbly and some home-made Valentines chocolates.

For more details or to make an aphrodisiac dinner reservation, please contact the reception team on
0131 524 8350 or
forthfloorreservations@harveynichols.com