

AMUSE BOUCHE

GRILLED EGGPLANT
tamarind relish, herb salad

TO START

TOM KHA GAI
thai chicken, coconut & galangal soup

SECOND COURSE

AMED NIGIRI
truffle mayo, bonito, sesame seeds

REMISE EN BOUCHE

ZANGRIA SORBET

MAIN

PAN SEARED BARRAMUNDI WITH BRAISED OXTAIL
baby bedugul vegetables

OR

SAKE BRAISED WAGYU WITH MISO GRILLED CRAYFISH
dashi potato, greens

DESSERT

BAKED MERINGUE ROLL
mango cream, local fruits, dragon fruit coulis, sugar bark



THE LOVERS FEAST
A 4-COURSE VALENTINE'S
DAY CELEBRATION DINNER

RP 850,000
+ 21% government tax & service charge