

Valentine's MENU



APPETIZER

Cured salmon with burrata, fresh figs, Modena balsamic glaze

ENTRÉE

Rolled pancake stuffed with crab served with saffron veloué

CHOICE OF MAIN COURSE

Atlantic black cod fish with olive tapenade crust and anchovy sauce

OR

Australian beef tenderloin with parsnip mash, spinach timbale, porcini sauce

DESSERT

Heart-shaped chocolate dacquoise for sharing with berry sauce

RM288++ per person

Inclusive of a rose for her

Availability

- Friday (13th Feb): Set & À La Carte
- Saturday (14th Feb): Set Only
- Sunday (15th Feb): Set & À La Carte