

CANTALOUPE

VALENTINE'S DINNER

8-course, RM400++ per person

AMUSE BOUCHE

Oyster vanilla vichyssoise, lemon pearl, micro crouton, osciestra caviar, dill

SCALLOP

Scallop ceviche, scallop mousse, pea salad, Japanese cucumber, squid ink tuile

LOBSTER

Lobster, risotto, bouillabaisse cream, smoked egg yolk, citrus foam

FOIE GRAS

Foie gras pâté, seared foie gras cube, crispy brioche, toasted oats, pumpkin seed, pickled cherry, apricot glaze

SORBET

Strawberry & red wine granita, lemon lime soda

BLACK COD

Poached black cod, fish floss, grilled romaine lettuce, pickled shallot, beetroot glaze

BEEF WELLINGTON

Black Angus tenderloin, puff pastry, roasted parsnip, baby spinach, herb oil, beef jus

PISTACHIO & BLACKBERRY

Pistachio ice cream, blackberry compote, fresh blackberry, pistachio soil, dehydrated pistachio sponge, lemon meringue

