

# VALENTINE'S DAY DINNER

SUNDAY, 14TH FEBRUARY 2016

## AMUSE-BOUCHE

confit of oyster, chaud-froid,  
chicken crackling, konbu jelly

## SMOKED SCALLOP

fried coconut custard, scallop & herring tartare,  
burnt japanese scallion

## GRILLED LOBSTER\*

flash grilled blue lobster, chilli lime lentil puree,  
salicorne, shaved bottarga, crisp quinoa

## FOIE GRAS

pan seared foie gras escalope, stir fried burdock,  
lemon honey reduction, ancho chillies

## SORBET

basil and lime sorbet,  
wild strawberry compote, green apple

## ROAST COD\*

roast cod, lebanese cucumber salad,  
hazelnut sauce, hazelnut oil

## WAGYU TENDERLOIN\*

pan fried wagyu tenderloin, herb cream, ginger,  
braised tendon, asparagus spears,  
sweet sour pickled pear onions

## CHOCOLATE

frozen jivara rock, speculoo crumble,  
almond tuille, passion fruit gel, stew apricot,  
flourless chocolate mousse

**4-course RM400++ per person**

\*excludes Grilled Lobster, and  
choice of Cod or Wagyu

**6-course RM500++ per person**

CANTALOUPE

1st seating: 6.00pm to 7.30pm & 2nd seating: 8.30pm to 10.00pm. For reservations pls call 03 2162 0886 or  
visit [www.troikaskydining.com](http://www.troikaskydining.com) for more info. Price subject to 10% service charge and 6% GST