

# HAPPY VALENTINE'S DAY

## VALENTINE'S MENU

### AMUSE-BOUCHE

#### Perkedel Kentang

Potato fritters served with lao gan ma mayo and cucumber pickles

### FIRST STARTERS

#### Asinan Manga & Scallop

Pickled mango served with tamarind dressing and crushed soya cashew

Grilled scallop topped with soya butter emulsion and trout roe

### SECOND STARTER

#### Sate Sapi Maranggi

Soya-marinated beef satay served with sambal kecap

### MAIN COURSE

#### Seabass Laksa

Grilled Seabass fillet served with Laksa sauce, broccolini, and jasmine rice

### DESSERT

#### Strawberry cheesecake

**495 PP**

#### WINE PAIRING +395 PP

1. CAVA BRUT NATURE SURIOL EL BOSCO
2. SAUVIGNON BLANC SILENI, MARLBOROUGH
3. SHIRAZ NED & HENRY'S, BAROSSA VALLEY
4. ROSE GRENACHE-PIERRE AMADIEU, COTES DU RHONE
5. MOSCATO D'ASTI LA GATTA

## VALENTINE'S MENU VEGETARIAN

### AMUSE-BOUCHE

#### Perkedel Kentang

Potato fritters served with lao gan ma mayo and cucumber pickles

### FIRST STARTERS

#### Asinan Manga & Gado Gado Roll

Pickled mango served with tamarind dressing and crushed soya cashew

Mixed steamed vegetables rolled in cabbage and served with peanut sauce

### SECOND STARTER

#### Sate Tahu Jamur

Tofu and king oyster mushroom satay served with tamarind sauce

### MAIN COURSE

#### Tempeh Laksa

Fried tempeh served with Laksa sauce, broccolini, and jasmine rice

### DESSERT

#### Strawberry cheesecake

**495 PP**

#### JUICE PAIRING +275 PP

1. COPENHAGEN SPARKING TEA
2. SEASONAL KOMBUCHA
3. TROPICAL BLEND
4. EARTHY RED BLEND
5. ELDERFLOWER LEMONADE