

Valentine's Day

5 COURSE DEGUSTATION MENU

1ST COURSE

LES MAJESTÉS GRILLÉES (The Grilled Kings)

Pacific White Shrimp with Balsamic Glaze with a Side of Mixed Salad with Citrus

2ND COURSE

ZUPPA DI SOLE (Sunshine Soup)

Roasted Italian Roma Heirloom Tomatoes & Fresh Basil

3RD COURSE

GINDARA MISoyAKI (Miso Glazed Toothfish)

Chilean Seabass with Seasonal Vegetables, Shironeji & Soy Emulsion with a Drizzle of Leek Oil

4TH COURSE

SHAHI KARAHl WITH PULAO RICE (Royal Karahi)

Traditionally Spiced Chicken, Pulao Rice with a Side of Cucumber Raita & Chana Masala

5TH COURSE

DECONSTRUCTED 'KUEH DADAR' (Timeless Malay Desserts)

Pandan Crepe, Pineapple Caramel, Coconut Flakes, Coconut Gelato



Valentine's Day

5 COURSE MENU (VEGETARIAN)

1ST COURSE

JARDIN D'ÉTÉ (Summer Garden)

Fennel, Asparagus, Mixed Salad, Mandarins,
Pine Nuts & Citrus Dressing

2ND COURSE

ZUPPA DI SOLE (Sunshine Soup)

Roasted Italian Roma Heirloom Tomatoes & Fresh Basil

3RD COURSE

YAKIIMO HĀMONĪ (Sweet Potato Harmony)

Sweet Potato Cakes with Seasonal Vegetables,
Leek Oil, Shironeji & Soy Emulsion

4TH COURSE

MAKHANI JAADU (Makhani Magic)

Paneer Makhani in Traditional Butter Sauce, Pulao Rice
with a Side of Cucumber Raita & Chana Masala

5TH COURSE

DECONSTRUCTED 'KUEH DADAR' (Timeless Malay Desserts)

Pandan Crepe, Pineapple Caramel, Coconut Flakes, Coconut Gelato

