

ENG

Valentine

SPECIAL MENU

€44,50 P.P.

AMUSE

VENISON SATAY

Venison glazed with ginger and cinnamon served with a chive crumble

STARTER

MERAH PUTIH

Goat cheese mousse served with beetroot and candlenuts

SECOND COURSE

GOHU IKAN

Tuna and Hamachi tartare served with kemangi, pineapple and calamansi

MAIN COURSE

AYAM TAUCO

Confit corn-fed chicken with sesame, Brussels sprouts and tauco sauce based on veal jus

DESSERT

RED VELVET

Served with chocolate, mascarpone and raspberry sorbet