

E N G

# 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