

*Celebrate the most Exotic Valentine's Day with us*

## **VALENTINE'S DAY DINNER SPECIALS**

**Thursday, February 14<sup>th</sup>, 2019**

**From 4:00 p.m. until 10:30 p.m.**

Enjoy Executive Chef/Owner Aulie Bunyarataphan's

**Four-Course Prix Fixe Dinner Menu, \$59 per person**

*A la carte menu items will also be available.*

### **AMUSE**



**SMOKED SALMON/FRIED BRIE/STRAWERRY  
BRUT ROSÉ CHAMPAGNE TASTING**

### **APPETIZERS**



*(please select one)*

#### **SOFT LOBSTER ROLLS**

Rice paper /soba noodles /mesclun /Sriracha aioli / Pomegranate molasses /tobiko (16)

#### **GOLDEN SHRIMP BASKET**

Turmeric-coconut battered/sprouts/red tofu/turnip/kaffir lime/sweet-chili sauce (15)

#### **FRESH OYSTER ON A HALF SHELL**

Rosé Champagne granita/pickled daikon/wasabi tobiko/Meyer lemon crème (14)

### **MAIN COURSE**



*(please select one)*

#### **PAN ASIAN CHILEAN SEA BASS**

Mixed veggies/cilantro-chili-lime sauce/mango salsa/red jasmine rice (32)

#### **RICOTTA LOBSTER RAVIOLI**

Saffron-ginger-lobster broth/sweet potatoes/red swiss chard/crispy prosciutto/edamame/parmesan (29)

#### **GRILLED STEAK 'N SHRIMP**

Red curry/roasted beet/asparagus tempura/sweet basil/spinach/  
red jasmine rice (32)

### **DESSERT**



*(please select one)*

#### **CHOCOLATE MOUSSE CAKE**

Grand Marnier marinated raspberries/Espuma cake/meringue/passion fruit crème (12)

#### **COCONUT LIME CUSTARD**

Crème anglaise/coconut foam/rose petal ice cream/chia seeds/caramel peanuts (12)

**THANK YOU FOR DINNING WITH US..HAPPY VALENTINE'S DAY..**