



**14<sup>TH</sup>**  
**FEB**

JOIN US FOR  
**VALENTINE'S  
MENU**

Amuse bouche & Welcome Drink

*Choice of*  
**STARTERS**

Quail and foie gras ravioli, chanterelle wild mushroom sauce

*or*

Lemon grass cured salmon, pomelo  
and pomegranate salad, crispy baby shrimp, betel leaves

*or*

Piquillo pepper, goat cheese curd, pine nut pesto, wild rocket

**MAIN**

Australian beef 270 days grain fed tenderloin,  
truffle mash, red wine jus, baby carrot

*or*

Grilled half Phuket lobster with tom yum sauce,  
riceberry risotto, sauteed mushroom, lime

*or*

Porcini mushroom and parmesan cream,  
spinach and ricotta ravioli

**DESSERTS**

Very strawberry delight

*or*

Mango sticky rice, coconut ice cream,  
scented candle coconut sauce, red ruby jelly

*or*

Trio of cheese fig jam

**Start from THB 2,200++ per person**

All Prices are in Thai Baht and subject to 10% service charge 7% VAT