



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, betal 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