

VALENTINE'S DAY

Table D'hôte

Please choose one item in each course.



Appetizers

Chef's Inspiration of Daily Soup

Artichoke Salad
Artichokes, Avocado, Tomato w Balsamic dressing

Shrimp Satay
Shrimp marinated in Lemon and Garlic

Bali Spring Rolls
Vegetarian Spring rolls served w Spicy Dip

Entrées

Black Angus Beef Tenderloin 59\$
AAA Angus Beef tenderloin w Peppercorn-Port sauce paired with Garlic and Herb Roasted Sweet Potato and Seasonal Vegetables

Seafood Medley 59\$
Jumbo Prawns, Scallops and Squid served on a sizzling platter with Asian Vegetables and Sweet Basil Coconut Cream Sauce, accompanied by Santé Rice

Roast Quail 55\$
Roast Quail Stuffed with Free Range Chicken and Herbs , drizzled with a Cognac reduction served with Herb Roasted Sweet Potato and Seasonal Vegetables

Gourmet Fish Combination 55\$
Chef's choice of 2 fish, pan seared and served with a lemongrass, white-wine marinade, rice and seasonal vegetables.

Exotic Mushroom Stir Fry 49\$
Oyster, shitake, black bean and Straw Mushrooms served w a Black Bean and Ginger Sauce and Asian Rice

Desserts Coffee/Tea

Vanilla Bean Crème Brûlée
Chocolate Bourbon Pecan Torte
Chocolate Amaretto Cheesecake w Raspberry Coulis