



## **Just You & Me...**

**Valentine's Day 5-Course Dinner  
Sunday 14<sup>th</sup> of February 2016**

### **Antipasto - Appetizer**

**Zuppa di Pomodorini di Pachino Arrosto con Gambero Rosso di Mazzara del Vallo e Olio al Basilico**

Sicilian Roasted Cherry Tomatoes Soup with  
Crispy 'Mazzara del Vallo' Red Prawn and Basil Emulsion

### **La Pasta**

**Ravioli al Nero di Seppia con Dentice e Burrata, Salsa Aurora, Porro Croccante e Caviale**

Home Made Squid Ink Ravioli stuffed with Australian Red Snapper and  
Italian Burrata Cheese, Aurora Sauce, Dehydrated Leek and Caviar

### **Secondo – Main Course**

**Aragosta Gratinata con Salsa ai Funghi Porcini**

Boston Lobster Gratin with Fresh Italian Herbs, Porcini Mushrooms Sauce

AND

**Guancia di Manzo Brasata**

Slow-Cooked Beef Cheek

SERVED WITH

**Carciofi Saltati, Purea di Patate al Tartufo, Verza Rossa, Perle di Pera Glassate**

Sautee Artichokes, Truffle Scented Red Desire Potato Mash, Braised Red Cabbage, Glazed Pear Pearls

### **Dolce - Dessert**

**Semifreddo al Cioccolato Bianco, Gelatina al Profumo di Magnolia  
e Confettura di Ciliegia della Cina**

Semi Frozen White Chocolate Cream, Osmanthus Jelly & Lychee Compote

**RM298.00nett Per Person (*food only*)**

All the above prices are inclusive of 10% service charge and 6% GST..

Allow us to fulfil your needs-let one of our waiting staff know if you have any special dietary requirements, food allergies or food intolerances.