



HEAD OVER HEELS
VALENTINE'S DAY SEMI-BUFFET DINNER
14th FEBRUARY 2017
RM 168 nett (food only)

Antipasto

seared tuna venetian style
char-grilled asparagus, porcini mushroom emulsion, grated pecorino
roasted pumpkin and risoni salad, feta cheese, balsamic reduction
black angus beef carpaccio
slow cooked chicken supreme with salsa tonnata and sicilian capers berries
beetroot salad, arugula, lemon dressing, goat cheese
smoked duck salad with puy lentils, citrus confit

seafood on ice

oysters (live station)
tiger prawns
flower crab
blue mussel
japanese half-shelled scallop

condiments:

orange cocktail sauce, lemon aioli,
shallot mignonette tabasco, fresh lemon

charcuterie

beef pepperoni
turkey salami
beef salami
beef bresao

All prices include 10% service charge and 6% GST.

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



salads selection

mesclun, rocket, fresh baby spinach, radicchio
red radish, carrots, cucumber, tomato wedges, french beans

condiments

marinated castelvetrano olives with lemon and thyme
kalamata olive with garlic, chili flake and rosemary
marinated wild mushroom with garlic and herbs
wood oven roasted yellow and red bell pepper with oregano
italian giardiniera pickles
pickled fresh mediterranean anchovies
marinated grilled artichoke
marinated zucchini
slow roasted tomato
cornichons
capers

dressings

citrus vinaigrette, extra virgin olive oil, basil pesto,
blue cheese dressing, balsamic vinegar, sundried tomato dressing

soup individual

lobster ravioli, sea urchin roe, crustacean veloute, truffle foam

main course to share

herbed parmesan crusted black angus tenderloin, wild mushroom pithivier
zucchini flower, natural jus
and
seared cod fish, cherry tomato and fregola salsa,
grilled jumbo asparagus, preserved lemon aioli

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sweet memories

manjari chocolate emulsion, chocolate ravioli and caramelized banana
passion vanilla curd, honey comb ice cream

cheese board

gorgonzola, taleggio, parmigiano reggiano,
pecorino, goat cheese, brie

condiments

assorted dried fruits and nuts, fruits mustard of cremona
acacia honey, pears jam
italian breads and rolls

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