

AMUSE BOUCHE

GRILLED EGGPLANT
tamarind relish, herb salad

TO START

ROASTED BUTTERNUT SQUASH SOUP
local cheese, herb dumplings

SECOND COURSE

WATERMELON SASHIMI
yuzu pickled vegetables

REMISE EN BOUCHE

ZANGRIA SORBET

MAIN

ORGANIC GARDEN VEGETABLES
goat cheese mousse, berry gel, hazelnut dressing

DESSERT

BAKED MERINGUE ROLL
mango cream, local fruits, dragon fruit coulis, sugar bark



THE LOVERS FEAST
A 4-COURSE VALENTINE'S
DAY CELEBRATION DINNER

RP 550,000 (vegetarian)
+ 21% government tax & service charge