



# VALENTINE'S DINNER

Sunday 14th of February 2021

Zen Garden

**Food Only: 699,000 Net per person**  
**Food and Matching Wine: 999,000 Net per person**

## AMUSE BOUCHE

Wild Salmon Tartare | Charcoal Waffle | Grapefruit Salsa | Caviar  
NV Champagne Veuve Bonneval Rosé, France

## FIRST COURSE

Pan Seared Scallop | Coconut Cauliflower | Walnuts | Pomegranate | Asparagus  
2017 Hentley Farm Rosé, Australia

## SECOND COURSE

Rockmelon carpaccio | aged serrano | apple balsamic | vanilla olive oil | petit herbs | hazelnuts  
2016 Vigneti Del Vulture, Greco Fiano, Italy

## THIRD COURSE

Marbled Wagyu Bresaola | Confit Potato | Poached Egg | Beetroot and Feta  
Rymill Classic Cabernet Sauvignon, Australia

## MAIN COURSE

Oven Baked Wild Caught Barramundi | Green Pea | Cherry Tomato  
Lemon Butter Cream | Caperberry Salsa  
2015 Joseph Drouhin Chablis, France

Or

Spring Rack of Lamb | Honey Squash Rosti | Baby Eggplant | Mushroom Pate | Jus  
2014 Joseph Drouhin, Savigny-Les-Beaunes, France

## DESSERT

Red Wine Pear | Camembert | Thyme Honey | Crumble  
2015 Stonefish Pink Moscato

Valentine's Macarons give away  
All prices are net and in Lao Kip