

Valentine Menu



AMUSE BOUCHE

Goat cheese mousse with apple gel and pickled beet on crisp toast

APPETIZER

ARUGULA AND BURRATA SALAD

Peppery and lemon tossed arugula as base, topped with a ball of rich, creamy burrata cheese that oozes with charred red grapes, tangy balsamic and olive oil.

Or

GRILLED GARLIC SHRIMP

Garlic lemon marinade shrimp grilled to perfection served on top of coconut lemon grass risotto cake and mango lime coulis.

Or

LEMON BUTTER CHICKEN SKEWERS

Arabic style marinade chicken chunks served with tahini hummus and crispy pita bread.

Or

CRAB CAKE

southwestern style crab cake served with chipotle lime aioli.



ENTRÉES



CHICKEN BALLOTINE

Chicken stuffed with chicken minced, mushroom and brie cheese cooked to perfection served with creamy mash, grilled asparagus and mushroom gravy.

Or

COCONUT LIME FISH WITH AVOCADO SALSA

Pan seared coconut milk and lime marinade fish served with ratatouille vegetables, wilted spinach and avocado salsa.

Or

INDIAN STYLE LAMB RACK

Overnight marinade lamb rack cooked on charcoal grill with creamy rich Kashmir gravy, saffron pulao and butter naan.

Or

CAJUN KISSED SURF AND TURF

Seared steak with creamy shrimp served with buttery mash and sauté spinach and red wine jus.

Or

EGGPLANT CAPONATA

Traditional Sicilian, sweet and sour cooked vegetable relish served with creamy parmesan polenta.



DESSERTS

ROSE PISTACHIO PANNA COTTA

OR

STRAWBERRY CHOCOLATE TUXEDO
TORTE

