

Valentine's Day

Beachcombers



Amuse Bouch

CHILLED TOM YAM SHOOTER / BAKED OYSTER (N, E, D, SF)

Starter

MINCED PRAWN & CRAB PANKO ROLL, LIME LEAF AND PEANUT SAUCE (N, SF, D)

GREEN CHIVES AND ASPARAGUS DUMPLING WITH

HOT & SOUR GOCHUJANG PASTE (V)

BEEF SALAD ON CRISPY WONTON CUP WITH ROASTED CHILI PASTE LIME LEAF,

ONION, CHILI, LEMONGRASS (SF)

FOIE GRAS POT STICKERS WITH TAMARIN RED WINE SAUCE (A)

Soup

LOBSTER DUMPLING ON HERBAL AROMA COCONUT CREAM SOUP (SF)

Main Course

BLACK ANGUS BEEF WITH GREEN AND BLACK PEPPER SAUCE (SF, S)

KING PRAWN WITH WHITE WINE SPICY SAMBAL SAUCE (A, SF)

PHAD PHAK BENJARONG (WOK FRIED MIXED ASIAN GREEN VEGETABLE WITH

SOY SAUCE) (V, S)

MAIN DISHES WILL BE SERVED WITH VEGETABLE FRIED RICE WITH EGG (E, D)

OR

STEAMED JASMINE RICE

Dessert

YUM CHA STRAWBERRY CREAMY PANCAKE, MANGO STICK RICE,

ICE CREAM COCONUT SHELL (D, N, E)