

ENCHANTED MOON

Valentine's Day

4 COURSE DINNER 2024



AMUSE-BOUCHE

PRAWN TOM KHA BITE

Grilled Prawn, Spicy Coconut Sauce,
Kaffir Lime Leaves Powder, Lime Jel, Fried Squid Ink Tapioka



STARTER

SMOKED BACON ARANCINI

Deep Fried Risotto with Smoked Bacon, Spinach, Pomodoro Sauce,
Parmigiano Reggiano Cheese, Tuile



SOUP & PASTA

HOKKAIDO SCALLOP & MUSHROOM SOUP

Seared Hokkaido Scallop,
Roasted Portobello & Wild Mushrooms,
Parmigiano Reggiano Cheese, Tuile

OR

PAPPARDELLE BEEF RAGU

Authentic Italian Beef Sauce Recipe,
Braised Australian Beef, Grilled Tomatoes,
Parmigiano Reggiano Cheese



MAIN DISH

FILET MIGNON

Slow Cooked Australian Grain
Fed Beef Tenderloin (180g),
Roasted Tomatoes, Baby Carrot,
Broccolini, Potato Purée,
Béarnaise sauce

OR

GETTING LEAN

Roasted Chicken Breast,
Potato Purée, Glazed Shiitake,
Baby Carrot, Broccolini, Chestnut,
Crispy Bacon, Café Au Lait Sauce
(Coffee Based)

OR

NORWEGIAN SALMON

Grilled Norwegian Salmon (180g),
Potato & Beetroot Purée, Glazed Shiitake,
Baby Carrot, Broccolini, Chestnut,
Crispy Bacon, Berry Balsamic Sauce



HOW SWEET YOU ARE

THE CITRUS L'AGRUME MANDARIN

Orange Sauce, Crumble,
Vanilla Whipped Cream,
Mixed Berries

OR

VANILLA & RASPBERRY MACARON

Raspberry Sauce, Crumble,
Vanilla Whipped Cream,
Mixed Berries

OR

LEMON SPONGE

Lemon Curd, Crumble,
Vanilla Whipped Cream,
Mixed Berries

TOP *Knot*
BY HOTEL ONCE