

Valentine's Day Menu 2012

Lemon Grass Scented Lobster Bisque

\$10

Togarashi Fried Oysters

dressed with a cucumber crème

\$12

Seafood Ravioli with Seared Sea Scallops

Coconut saffron broth and sweet potato straws

\$28

Grilled Filet Mignon with a hoisin demi glaze,
accompanied by ginger-butter poached Jumbo Prawns,
with black forbidden rice and wok tossed vegetables

\$32

Dessert Sampler for Two

Coconut Rice Pudding, Ginger Crème Brulee

Chocolate Cheese Cake

\$12