



DASHEENE
at ladera resort



Valentine's Menu

SATURDAY 16TH, 2019

FIRST

CREAM OF POTATO

truffle oil

TUNA TARTARE

crème fraiche and pickle papaya

or

SALMON RISOTTO

white wine parmesan cream, fresh herbs

TAMARIND SORBET

SECOND

The Perfect Pair

FILLET OF BEEF WELLINGTON AND GRILLED SHRIMP

marinated beef tenderloin. mushrooms. duxelle puff pastry
wine jus herb potato and vegetable bundle

or

One and Only

TUMERIC POACHED FISH AND HONEY PORK FILLET

fillet of fresh fish marinated. vegetable couscous. lemon grass.
beurre blanc sauce. thyme jus

THIRD

DASHEENE FRUIT FLAMBÉ

seasonal fruit. vanilla ice cream

or

WHITE CHOCOLATE AND RASPBERRY PARFAITS

chocolate sauce

or

ALMOND AND CHOCOLATE CHEESE CAKE

vanilla sauce

US\$95 per person+10% Service Charge and Applicable VAT

Surcharge US\$30-AI / MAP



DASHEENE
at ladera resort



Valentine's Menu

SATURDAY 16TH, 2019

FIRST

CREAM OF POTATO

truffle oil

Viogner. G eorges Duboeuf. France

TUNA TARTARE

crème fraiche and pickle papaya

or

SALMON RISOTTO

white wine parmesan cream, fresh herbs

Sauvignon Blanc. Josh. USA

TAMARIND SORBET

SECOND

The Perfect Pair

FILLET OF BEEF WELLINGTON AND GRILLED SHRIMP

marinated beef tenderloin. mushrooms. duxelle puff pastry

wine jus herb potato and vegetable bundle

Chateau Lamoliere Fronsac. Bordeaux. France

or

One and Only

TUMERIC POACHED FISH AND HONEY PORK FILLET

fillet of fresh fish marinated. vegetable couscous. lemon grass.

beurre blanc sauce. thyme jus

Riesling. Hugel. Alcase. France

THIRD

DASHEENE FRUIT FLAMBÉ

seasonal fruit. vanilla ice cream

or

WHITE CHOCOLATE AND RASPBERRY PARFAITS

chocolate sauce

or

ALMOND AND CHOCOLATE CHEESE CAKE

vanilla sauce

Your choice of

Amaretto. Baileys. Sambuca. Grand Marnier

Wine pairing

US\$150 per person+10% Service Charge and Applicable VAT

Surcharge US\$50-AI / MAP