



Valentine's

3-COURSE MENU

STARTERS

Carpaccio vitello tonnato 28

Capers, onion, Parmesan cheese, and anchovy creamy sauce

Crab cake 28

Pan-seared crab cake, baby arugula, mango pico de gallo & citrus lemon dressing

MAIN COURSE

Mustard Herb Crusted Rack of Lamb 56

Oven-roasted rack of lamb crusted with Dijon mustard and fresh herbs, served with creamy potatoes gratin, and red wine reduction

Pacu Fish Ribs 52

Brazilian pacu fish ribs flame-grilled and glazed with house-made orange chipotle BBQ sauce, served with coconut jasmine rice

DESSERTS

15

Chocolate Tres Leches Cake

Dulce de Leche Cheesecake

Argentinian Ice Cream (3 scoops)

Banana Nutella | Strawberry | Dulce de Leche