

Valentine's Day, 14th February 2010

Frangipani - the most romantic restaurant in town.

Menu

First Seating (6:00pm - 8:30pm)

Prawn and watermelon ceviche with
Jalapeno peppers and mint leaf

Olive oil poached King George whiting fillets
with shaved bottarga and seaweed beurre blanc
sauce on a crouton of confit leek

Pan seared tenderloin with the sauce
of a rich stew and a chorizo stuffed
Savoy cabbage leaf and crisp vegetable julienne

Dessert taster plate to share:

A little orange butter cake tart with chibouste
cream and fresh raspberries; A slice of cool
chocolate mousse on a moist walnut brownie;
A coffee butter cream filled rum baba under the
cream for a tiramisu

RM 190.00++ per person

(inclusive of a glass of French sparkling wine)



Menu

Second Seating (9:00pm onwards)

Prawn and watermelon ceviche with Jalapeno peppers and mint leaf
Louis Roederer, Brut Premier N.V

Foie gras taster plate:

Foie gras crème brûlée with truffle glaze
and crisp duck confit; Morel stuffed truffle terrine
with Sauterne jelly and green apple Waldorf; Pan seared
foie gras escalope on a sweet-sour tarte tatin
Côtes du Rhône, Le Clos du Caillou 2008

Olive oil poached King George whiting fillets with
shaved bottarga and seaweed beurre blanc sauce
on a crouton of confit leek
Chablis, "Les Caillottes" Domaine Oudin 2008

Tangerine sorbet with candied lime and lemon

Pan seared Wagyu tenderloin with the sauce of
a rich stew and a chorizo stuffed Savoy cabbage leaf
and crisp vegetable julienne
Fronsac, "Grand Sol" Château Arnauton 2006

Dessert taster plate to share:

A little orange butter cake tart with chibouste cream
and fresh raspberries; A slice of cool chocolate
mousse on a moist walnut brownie; A coffee laced
rum baba under the cream for a tiramisu

Tea or coffee

RM 320.00++ per person