



Pelangi
Grill

Valentine's Dinner

5-Course Menu

Homemade Bread Butter

oregano grano Padano baguette | Pistachio butter

Amuse Bouse

Rock Oyster

pomelo | onion cream | citrus foam | micro green

Gambas de Ajillo

gamba roja | black garlic | américaine gel | tacos shell

Appetizer

Alaskan Snow Crab

avruga pearl | red onion pickled | mascarpone
salmon roe | garlic emulsion | tartlet

Soup

Lobster Bisque

lobster gelee | crab mayo | mushroom | cress | nuts

Hot Entree

Wild Caught Andaman Sea Snapper

ikura roe | jumbo white asparagus | maltaise | mustard sorbet

Palate Cleanser

Raspberry sorbet

raspberry pearls

Main Course

Wagyu Beef Tenderloin MB7

potato terrine | cauliflower puree | heirloom baby carrot | truffle jus

Dessert

Pelangi Grill Apple Cherry Tart

cherry | granny smith apple | mascarpone