



COURSE I

SWEET CARESS SOUP

CREAM/ SWEET POTATO /CHINESE FIVE SPICE/SKI HI MIX

LOVERS LANE SALAD

MIXED BEAN/ CUCUMBERS/ WALNUTS/ CHILI OIL/ BED OF GREEN

COURSE II

HOTATE GI FANTASY

SEAR SCALLOP/ WAKAME/ DRIZZLED UNAGI/ GREEN ONIONS/ RADISH

VALENTINE'S ROLL

DUCK RILLET/ AVOCADO/ CUCUMBER/ SIRACHA TEMPURA BITS/ CRANBERRY FOAM

COURSE III

TRUE DEVOTION RIBS

SHREDDED BRAISED SHORT RIBS/ CURRY TOMATO SAUCE/ TOSSED RICE NOODLES

LUSTFUL HALIBUT

PAN SEARED ATLANTIC HALIBUT/ SAIKYO MISO SAUCE/ GARLIC MASH/ ROASTED BRUSSELS SPROUT

PASSION INFUSED DUCK

SEARED MAGRET DUCK BREAST/ CRANBERRY/ PEAR/ GINGER CHUTNEY/ LEMON STEAMED RICE/ GRILLED ASPARGUS

JANA'S HEART- 10 PCS

CREAM CHEESE/ POACHED SHRIMP/ TOBIKO/ SUNDRIED TOMATO/ TEMPURA BITS/ SMOKED SALMON/ SOY NORI
OR

ROMEO'S ENCHANTEMENT ROLL- 10 PCS (VEGETARIAN)

GRILLED MARINATED GREEN ONIONS/ AVOCADO/ TEMPURA BITS/ ORIENTAL CHUTNEY/ CHILI OIL/ ASPARAGUS

COURSE IIII

CUPID STRUCK DESSERT ASSORTMENT

SERVED WITH A GLASS OF BAREFOOT BUBBLY OR PLUM SAKE

Love is missing someone whenever you're apart, but somehow feeling warm inside because you're close in heart. ~Kay Knudsen





COURSE I

SWEET CARESS SOUP

CREAM/ SWEET POTATO /CHINESE FIVE SPICE /SKI HI MIX

LOVERS SALAD

MIXED BEANS/ CUCUMBERS/ WALNUTS/ CHILI OIL/ BED OF GREENS

COURSE II

VALENTINE'S ROLL

SKY HI MIX/ AVOCADO/ MAGURO KARAI

INAMORATA OYSTERS

WHALESBONE OYSTERS/ FRESH LEMON/ MANGO-CUCUMBER SALSA

COURSE III

ENCHANTED NIRVANA

SHRIMP/ ROASTED RED PEPPERS/ CHERRY TOMATOES/ MISO CREAM SAUCE/ CHOW MEIN NOODLES

CHERISH NIGIRI-MAKI MORIWASE- 12 PCS

CHEF'S CHOICE OF MAKI/ NIGIRI (AVAILABLE VEGETARIAN)

AMOROUSNESS LOBSTER

BOK CHOY/ GRAPE/ SAKE/ RISOTTO/ FRESH LOBSTER TAIL

SMITTEN SNAPPER

SEARED SNAPPER/ SWEET POTATO-LEMON GRASS CAKES/ CHERRY TOMATOE/ SPICY XO SAUCE

TENDER SCALLOPS & TENDERLOIN

GRILLED BEEF TENDERLOIN/ GINGER-BECHAMEL SAUCE/ JUMBO SHRIMP/ SEARED SCALLOPS/ GARLIC MASH/ SAUTEED MUSHROOMS

COURSE IIII

CUPID STRUCK DESSERT ASSORTMENT

SERVED WITH A GLASS OF BAREFOOT BUBBLY OR PLUM SAKE

True love stories never have endings. ~Richard Bach



MAMBO



55\$ Valentine Table d'hôte

Course 1 (choice of)

Seafood Affair Chowder: shrimp, mussels, cauliflower, broccoli, potato, corn, asiago cheese, red pepper coulis

Amante Golden Red Beet Salad: goat cheese, pistachio, parmesan cracker, bloody red vinaigrette

Course 2 (choice of)

El Cupido Gaspacho: cucumber shooter, spicy tomato gaspacho, chili sweet & sour dusted prawns

Besos Brussels Sprouts: bacon chunks, chili oil, cilantro, greens, walnuts

Course 3 (choice of)

St. Valentín Salmon Papillote: asparagus, green beans, portobello mushrooms, garlic, lemon, rosemary, dill, white wine

Chicken Love Supreme: jumbo prawns, roasted red peppers & coconut sauce, carrots, celery, kale.

Pasion de Carne - 7oz sirloin spicy chocolate: smashed sweet potatoes, portobello mushrooms, sauteed spinach, pasilla pepper & bitter chocolate sauce

Vegetable Eden: portobello mushroom, kale, corn in the cob, lime asparagus, red pepper sauce, air bisquet

Course 4 (choice of)

Lovers Fantasy sharing plate

Mi Vida: mango or raspberry fruit sorbet salad, caramel, crystallized nuts

SERVED WITH A GLASS OF BAREFOOT BUBBLY OR DRY SACK SHERRY

Your love an inexhaustible cascade of wine, light that illuminates my senses, the earthly splendor of life. ~Pablo Neruda



MAMBO

65\$ Valentine Table d'hôte

Course 1 (choice of)

Seafood Affair Chowder: shrimp, mussels, cauliflower, broccoli, potato, corn, asiago cheese, red pepper coulis

Amante Golden Red Beet Salad: goat cheese, pistachio, parmesan cracker, bloody red vinaigrette

Course 2 (choice of)

Oysters Threesome: 3 malpaques medium oysters with our three homemade sauces

Latin Lover Ceviche: Ecuadorian style shrimp, scallop roasted vegetable ceviche

Course 3 (choice of)

Cordero Stallion: 12oz lamb rack, curry lime chickpea sauce, seasonal vegetables and rustic mash potatoes

Duo Duck : seared duck breast and confit duck leg, truffle infused mash, orange gaujillo pepper bbq sauce, spinach salad

Nuts and Fish: pistachio crusted halibut, garlic mash, anise & orange beurre blanc

Tender-loins Oscar: 9oz tenderloin, 6oz lobster tail, rustic mash potatoes, seasonal vegetables, chipotle hollandaise, truffle butter

Course 3 (choice of)

Lovers Fantasy sharing plate

Mi Vida: mango or raspberry fruit sorbet salad, caramel, crystallized nuts.

Te Adoro: flambee banana & coconut flan, sweet potato and rum raisin ice cream

SERVED WITH A GLASS OF BAREFOOT BUBBLY OR DRY SACK SHERRY

If I had a single flower for every time I think about you, I would walk forever in my garden. ~ Attributed to Claudia Ghandi

