

medinii

ROMANTIC *Dinner*

6 COURSE MENU

OYSTER

FINE DE CLAIRE | ASIAN PEAR | CITRUS FOAM

RAVIOLI SALAD

QUINOA | CASHEW MILK | LEEK | CHILI OIL | BAKED CAULIFLOWER

PAN SEARED SCALLOP

WATER CHESTNUT | CLAM SAUCE | CORIANDER OIL

(SELECT 1 MAIN COURSE / PERSON)

CHILEAN SEABASS

LIGHTLY COOK | POTATO CONFIT | CAPER | BOUILLABAISSE SAUCE

OR

BEEF TENDERLOIN

BLACK GARLIC | POTATO TART | MUSHROOM DUXELLES | BEEF JUS

OR

KUROBUTA PORK CHOP

CHARCOAL GRILLED | POTATO PUREE | RED WINE SAUCE

CHOCOLATE

DARK CHOCOLATE | COCOA | FERMENTED BERRY

CHEESECAKE

CREAM CHEESE | LIME CURD | MOSCATO "ALFREDO" GELATO

ON 35TH FLOOR AT THE CONTINENT HOTEL BANGKOK