

ENCHANTEUR VALENTINE'S
5 COURSE DINNER MENU

by Chef Benny Yeoh

HOMEMADE BREAD

Flavoured Butter

CANAPE

AMUSE BOUCHE

TOKUSHIMA WAGYU TARTARE

Roquefort | Aged Balsamic | Ambarella

HOKKAIDO SCALLOP "TEMPURA"

Kaluga Caviar | Bonito | Daikon

ATLANTIC COD

Kanimiso | Trumpet Mushroom | Bamboo Leaf

HOUSE AGED DUCK

Szechuan Pepper | Broccolini | Cognac

YUZU NASHI PEAR

Oolong | Champagne | Milk Nitro

PASSION CHOCOLATE

80% Dark Chocolate | Hazelnut | Peanut Butter

MAGNUM TROLLY

5 courses at RM428+ per person

Wine pairing at RM158+

Ingredients are subject to market availability, seasonality, and environmental factors. Chef Benny will only be using ingredients that promise the best quality for your dining experience. With that said, some dishes' component may vary from time to time, due to those factors.

All price quoted subject to 10% Service Charge.

A deposit of RM150 nett per person is required for reservations for Valentine Dinner from 13th February – 14th February 2022.

Deposit amount will be deducted from the total bill. No refund for cancellation.

