

# VALENTINE'S DAY MENU AT SONTAYA ABU DHABI

## COLD STARTERS

### KING CRAB SALAD (SF)

Avocado, dragon fruit, mango, cucumber, papaya,  
passion fruit, sago cracker, chili coriander dressing

## SHARING HOT STARTER

### CILANTRO BEEF ROSE DUMPLING (G)(SE)

Black truffle, sesame oil, asparagus, spring onion,  
coriander and ginger

### ASIAN VEGETABLE DUMPLING (V)(G)(SE)

Bok choy, broccoli, mushroom, asparagus, sesame oil

### LOBSTER RICE NORI CRACKER (SF)

Slow-cooked lobster, coriander leaves, wasabi pickles

## SOUP

### SPINACH MISO SOUP (SE)

Baby spinach dumpling, red miso paste, spring onion

## LYCHEE SORBET

## CHOICE OF MAIN COURSE

### MISO-GLAZED BLACK COD (SF)

Yuzu glazed-marinated fish, green apple, grilled lime, hajikami (shoga)

OR

### GRILLED AUSTRALIAN WAGYU

### WITH RED ANTICUCHO SAUCE

Caramelized pea purée, baby carrot, pickled onion,  
crispy sweet potato

### STIR-FRIED MIXED VEGETABLES (G)(V)

Served with ginger soy sauce

## DESSERT

### SWEET COCONUT MANGO ROLL CAKE (G)(D)(N)

Coconut crèmeux mango caramel and passionfruit coulis