



# WHISPERS OF VALENTINE BLISS

An exclusive dining experience featuring a carefully designed multi-course menu, paired with a romantic atmosphere to celebrate love this Valentine's Day.

## VALENTINE SET DINNER A ROMANTIC ESCAPE FOR TWO

14TH FEBRUARY | STARTS 18:00 HRS.

STANDARD TABLE THB 2,990.- /PERSON

SUNKEN TABLE THB 3,890.- /PERSON

ALL PRICES ARE NET, INCLUDING A GLASS OF DRINK

### OPTIONAL :

EXTRA DECOR THB 900.-NET/SUNKEN TABLE

EXTRA DECOR FOR SPECIAL OCCASION (PROPOSAL)

THB 1,500.-/ SUNKEN TABLE



BOOK YOUR TABLE

CALL +66 (0) 76 337300

EMAIL : [ISOLE@CAPEIENNA.COM](mailto:ISOLE@CAPEIENNA.COM)

[WWW.CAPEIENNA.COM](http://WWW.CAPEIENNA.COM)





# VALENTINE SET DINNER

14TH FEBRUARY | STARTS 18:00 HRS.

## MENU

### Amuse bouche

#### Beef Tartare

Beef Tartare with Silky Potato Mousse, Finished with Potato Crumble and Black Caviar

### Starters

#### Rose Scallop

Overnight-Infused Hokkaido Scallop on Mixed Berry Puree, Served with Quinoa Salad, Tomato, Celery and Shallot, Finished with Mixed Berry Sauce and Thai Orange

### Soup

#### Cauliflower Soup

Velvety Cauliflower Soup with Crispy Fried Black Mussels, Topped with Cauliflower Slices

### Main courses

#### Salmon Sandwich

Crispy White Toast with Spinach, Sea Bass-Stuffed Salmon and Salmon Crumble, Accompanied by Asparagus Finished with Squid Ink Sauce, Red Pepper Coulis, Served with Parmesan Cream Sauce

### Subtlety

#### Champagne Sorbet

Champagne-Infused Mixed Berry Sorbet with Berry sauce

### Main courses

#### Grilled Beef Tenderloin

Grilled Australian Beef Tenderloin, Potato Pave and Fondant, Finished with Mushroom Sauce, Beetroot Puree and Truffle Puree, Served with Chimichurri Sauce

### Dessert

#### Chocolate Cotton Candy Tree

Chocolate Cotton Candy Tree, Accompanied by Pistachio and Vanilla Crumble, Strawberry Ice Cream, and Warm Chocolate Sauce

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