

Ombou

LUNAR VALENTINE'S MENU

Friday 14th & Saturday 15th February

94 per person

EDAMAME VE (SO)

Sea salt



SHRIMP TEMPURA (CR,DA,EG,GL,MU)

Wasabi mayo

TRUFFLE SPRING ROLL V (DA,GL)

mushrooms, cabbage



YELLOWTAIL SASHIMI SALAD (FI,PE,SD,SS)

Pomelo, white radish, carrot, cucumber, pickled red ginger, pancake crisp, plum and sesame dressing



PASSION FRUIT KING PRAWNS (CR,DA,EG,GL)

Strawberry, honeydew, passionfruit sauce

STIR-FRIED RIB EYE (DA,EG,GL,SO)

creamy black pepper, tumeric sauce

PAN-FRIED SCALLOPS (C,EG,GL,MO,SD)

Asparagus, shimeji mushroom, red chilli, XO sauce, parma ham

BABY GEM V (GL,SO)

Chilli black bean sauce

PINEAPPLE FRIED RICE (C,EG,MO,SD)

Prawns, scallops, cherry tomato, iceberg lettuce



DESERT PLATTER

VALRHONA CHOCOLATE FONDANT WITH VANILLA ICE CREAM (DA,EG,GL,SO)

STRAWBERRY AND MATCHA PAVALOVE (DA,EG,SO)

(CE) Celery (CR) Crustacean, (DA) Dairy, (EG) Eggs, (FI) Fish, (GL) Gluten, (LU) Lupin, (MO) Mollusc, (MU) Mustard, (NU) Nuts, (PE) Peanuts, Sulphur Dioxide (SD), (SO) Soya, (SS) Sesame Seeds, (V) Vegetarian, (VE) Vegan

*May contain traces