



Valentine's Day set menu
14 February 2012
at Farang Ses restaurant

Amuse bouche

Gelée tremblante de champagne rosé, huître Fine de Claire mi-cuite, pousse d'huître végétale
Pink champagne jelly with oyster and oyster leaves



Consommé de pigeonneau au ginseng
Pigeon consomme infused with American ginseng



Cabillaud en croûte d'amandes, pointes d'asperges vertes, sauce au poivre noir
Almond crusted cod fish with green asparagus tips and black pepper sauce



Braisé de boeuf aux épices de l'amour, cannelloni de feuille de laitue
Braised wagyu beef in love spices served with braised laitue cannelloni



Pomme d'amour
Love apple



Gâteau tiède au chocolat, compote aux fraises épicées
Warm chocolate cake with warm spiced strawberries compote

Coeur en chocolat
Chocolate heart

Pur Arabica et thés fins
Mandarin Oriental freshly brewed coffee and fine teas



THB 4,400 ++ per couple including two glasses of sparkling rose wine
Dine in Style benefits are applicable
Price is subject to 10% service charge and applicable government tax