

# Valentine's Dinner



**Alois**  
Restaurant & Wine Bar

## Valentine Dinner

Sunday, February 14<sup>th</sup>, 2010

Valentine Cocktail

Amuse Bouche

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Seafood Ragout with Gin-Cured Salmon

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Chive & White Wine Cream Soup  
with Shrimps

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Strawberries Sherbet

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Grilled Australian Beef Tenderloin

Topped with Mango-Zucchini Salsa

served with Potatoes Strudel and Red Wine Gravy Sauce

or

Pan Fried John Dory Fish Fillet

on Artichoke Timbale and Vegetables

with Light Herbs Gravy Sauce

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Raspberry Parfait

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Freshly Brewed Coffee or Tea

Friandises



Bht. 800.- net

# Wine Dinner

on  
Saturday, February 27th, 2010  
at 19.00 pm.



Bht. 1,900.- net

(Price includes a glass of each reception  
dinner wines and gourmet dinner)

## Dinner

Cocktail Reception  
with Variety of Canapes and Snacks

*Chilean*

*Santa Carolina, Brut "100% Chardonnay"*

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Poached U.S. Scallops  
with Variety of Mixed Salad and Vinaigrette Dressing

*Californian*

*Gewurztraminer, Sutter Home 2006*

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Pan Fried Norwegian Salmon Medallion  
on Artichoke Ravioli and White Wine Sabayon

*French*

*Cotes du Rhone Belleruche 2006*

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Mango Sherbet

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Roasted Australian Rack of Lamb  
on Asparagus Ragout  
served with Ratatouille in Crepe and Lamb Gravy Sauce

*Australian*

*Shiraz, The Lodge Hill "Jim Barry" 2005*

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Gorgonzola Mille Feuille  
with Pear Red Wine and Balsamico Sauce

*Italian*

*Lacryma Christi del Vesuvio 2005*

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Strawberry Parfait  
with Strawberry and Yoghurt Sauce

*Alois Royal Kyre*

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Freshly Brewed Coffee or Tea  
Friandises