



VALENTINE'S DAY DINNER

KEROPOK UDANG

PRAWN CRACKER, 13 SPICE

KERABU SOFT SHELL CRAB

NYONYA STYLE SOFT SHELL CRAB SALAD, RED AND GREEN BELL, ONION,
SWEET SPICY SAUCE

OH CHIEN

MALAYSIAN OYSTER OMELETTE, CHINESE CHIVES

COCONUT PRAWNS

TOASTED SHREDDED COCONUT, OATMEAL, CHILI, CURRY LEAVES

SINGAPORE CHILI LOBSTER

GINGER TORCH FLOWER, RED BELL, CHILI, SCRAMBLED EGG

SIZZLING TOFU

HOME MADE TOFU, MINCED CHICKEN AND SHRIMP

SNOW PEA TIPS BELACAN

STIR FRIED SNOW PEA TIPS IN BELACAN SAUCE

IKAN BAKAR

GRILLED BBQ FISH WITH SAMBAL

KAYA ROTI

HOUSE MADE PANDANG LEAVE KAYA

BOTTLE OF STELLINA DI NOTTE

SPARKLING WINE

\$ 150 FOR 2

RESERVATION HIGHLY RECOMMENDED
BOOK YOUR TABLE@ PHATEATERY.COM
