



Chef Jose's Recipe

Scampi Filled Chicken Breast 28

Chicken breast stuffed with garlic and spinach scampi, oven baked then rolled with grilled almond flakes. served with a creamy pesto Parsnip mash and a roof sundried and Garden herbs tomato coulis

Peppered Grilled Angus Beef Fillet 48

Certified Montana Angus beef fillet is coated with black & White peppercorn and grilled to your liking. Accompanied with Lyonnaise bacon potatoes. Flamed with aged cognac, the sauce is folded with cream and veal pan jus, served with al dente fresh farm buttered vegetables medley

Greek Spaghetti Butter Squash Toss 29

Al dente cooked spaghettis with sautéed garlic Spinach, green greek olives, cherry tomatoes, halloumi goat cheese, sweet red onions and sesame seed cream.

tossed with sesame seed, sesame oil and deep-fried butter squash julienne

Komang's Outstanding Cocktails

Purple Seas 14

One and a half of short vodka, triple sec, blue curacao, grapefruit juice and a drop of grenadine, garnish with fresh cherry.

A 10% Service Charge and 12% Government Tax will be added



Wine recommendation for Chef Jose's Recipe

Penfolds Bin 8 **98**

Penfolds Bin 8 Cabernet-Shiraz is a crimson color. A graphite and blackcurrant assertion immediately confirm Cabernet's role in the blend. A lift of tomato-leaf and sour-cherry couples with other red fruits to further entice. background cedar oak just discernible. Medium-bodied. A summer-pudding swirl of fruits laced with red-currant conserve, praline

Matua **78**

Matua Marlborough, New Zealand Pinot Noir has blackberry notes and some lovely sweet smoky oak. Mouth feel is initially soft and luscious, held up nicely by the supply tannins for a savory, lingering finish

Mirassou **54**

Mirassou Sauvignon Blanc opens with glorious aromas of guava and passion fruit with a hint of orange blossom. On the palate, juicy pineapple and ripe honeydew flavors are followed by a flash of lemongrass

Digestive Recommendation

Macallan Ruby **26**

Macallan Ruby is very stylish aromas of hazelnut, dried fruit and sweet spice, with the freshness of raspberries and cherries balancing things out beautifully.

A 10% Service Charge and 12% Government Tax will be added