

# Annobelle

## Ouranos St. Valentine's Sharing Menu

Pani puri, crispy dough with vegetables and mint water

Salmon ceviche, avocado, pickled onion ginger  
King crab tacos, marinated eggs, salmon caviar

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Homemade steamed lobster dumplings in a bamboo basket

Foie gras escalope, sweet tamarind, pomelo, cashew nuts

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Oysters, fin de Claire, coconut, cilantro, lime, crispy shallot  
Kalamansi ponzu, spring onions, sorrel

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Black cod, green curry, kefir lime, pickled galangal, green apple  
Black angus beef tenderloin anticucho, avocado, lime, smoked chili

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My heart is yours

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Petit Four

**€150.00 per couple**

## Ouranos

### St. Valentine's Vegetarian Sharing Menu

Tofu tacos, marinated eggs, eggplant caviar

Pani puri, crispy dough with vegetables and mint water

Burrata and beetroot ceviche, avocado, pickled onion ginger

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Mango Pomelo salad, cashew nuts, limes, crispy shallots

Homemade vegetable gyoza, ponzu dip

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Homemade vegetable spring rolls, plum sauce

Miso nasu don, kome, furikake, marinated eggplant on Japanese rice

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Tofu Anticucho, smoked chili, lime, coriander leaves, chimichurri

Green coconut curry with mixed vegetables kefir lime,  
pickled galangal

\*\*\*

My heart is yours

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Petit Fours

**€150.00 per couple**