

Eternal Flames

a romantic evening at

MOHAVI
RESTAURANT & SPA

Menu

Menu

Welcome Drink

Mohavi Brut Rosé MCC

Starter to Share

Heart of the Ocean Platter

Salmon & Avo Love Roll (Heart-shaped sushi with dill cream cheese)
Tuna Tataki with Mohavi soy reduction and pickled ginger hearts
Crispy Prawns with a sweet chili glaze and micro herbs

Asian Aphrodisiac Dumpling Duo:

Delicate and flavourful, perfect for an intimate beginning.
Steamed Pork & Prawn baozi with a truffle soy dip
Pan-fried Vegetable Gyoza with a spicy sesame dressing

Main Course Options

Pomegranate Glazed Duck Breast

Pan-seared duck breast, slow-cooked to perfection, with a rich pomegranate-hoisin glaze. Served with fragrant jasmine rice, stir-fried bok choy, and candied pecans.

Flame-Grilled Norwegian Salmon

Perfectly grilled salmon fillet with a miso-ginger butter sauce. Accompanied by asparagus spears, wild mushroom risotto, and a sprinkle of toasted sesame seeds.

Beef Noodle Bowl

Thinly sliced sirloin, stir-fried with udon noodles, shiitake mushrooms, baby corn, and snow peas in a rich black pepper sauce. Garnished with spring onion and chili threads

Vegetarian Option: Silken Tofu & Exotic Mushroom Noodle Bowl

Dessert

The "Lava of Love" Chocolate Fondant

A rich, dark Belgian chocolate fondant with a white and milk chocolate molten centre, served warm. Accompanied by a scoop of Toasted Black Sesame sorbet and a Poached Pear garnish. Dusted with edible gold leaf and served with a side of raspberry coulis "kisses."