

The Longhouse

SEAFOOD GOURMET ROMANTIC DINNER MENU

Soup

*Seafood Bouillabaisse with
Salsa Verde on Toast*

Appetizer

*Salmon and Tuna Tartar with
Citrus Salsa and Crispy Noodle*

Second Appetizer

*Seared U.S Scallops with
Foie Gras, Ebiko and
Gourmand Vinaigrette*

Sorbet

Main Course

*Grilled and Baked Alaskan Snow Crab with
Sundried Tomato Butter, Rocket Oil, Cucumber and
Apple Salad*

Dessert

*Lemon Custard Tart with
Vanilla Cream, White Chocolate Soil and
Raspberry Couli*

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FUSION VEGETARIAN ROMANTIC DINNER MENU

Appetizer

*Sliced Japanese Cucumbers with
sesame miso vinaigrette*

Soup

*Butter Pumpkin Soup with
herbs garlic croutons*

Mango Sorbet

Portion Main Course to Share

*Pineapple Vegetarian Curry
served with
Roti or Briyani rice*

*Claypot Beancurd with
black mushrooms*

*Stir Fried Sabah Vegetables with
garlic*

Dessert

*Three Layer Pudding with
mixed fruit cocktail*

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MALAYAN HERITAGE ROMANTIC DINNER MENU

Appetizer

*Sabah Trio Starter
hinava, kerabu ayam and
vegetable spring roll*

Soup

*Traditional Ox-Tail Soup with
Spices and Potato Cubes*

Portion Main Course to Share

*Dry Braised Beef Slices in dried coconut flakes, palm sugar and
local spices*

*Baked Organic Whole Red Snapper with
light ginger soya sauce*

*Stir Fried Sabah Vegetables with
garlic or shrimp paste*

*Steamed Rice with
Prawn Crackers*

Dessert

*Sago Gula Melaka with
coconut milk and
palm sugar*

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WESTERN CONTINENTAL ROMANTIC DINNER MENU

Soup

*Prawn Bisque with
Feta and Prawn Wonton*

Appetizer

*Rosemary Marinated Lamb Loin with
Bell pepper Vinaigrette, Caramelized Beetroot Mash*

Second Appetizer

*Grilled Tiger Prawn with
Leek Mussolini, Avocado and
Coriander Puree*

Sorbet

Main Course

*New Zealand Beef Tenderloin with
Garlic Potato Mash, Roasted Root Vegetable, Pak Choy and
Rosemary Port Wine Jus*

Dessert

*Warm Chocolate Fondant with
Coffee Ice Cream and Chocolate Praline*