

Valentine's Dinner Menu

Saturday, February 14, 2026 | 6 p.m. to 10 p.m.

To Begin

select one

Roast Beef Focaccia

Toasted focaccia with thin slices of roast beef, accompanied by a cheese and raisin sauce, and a green salad

BBQ Glazed Wings

Crispy chicken wings glazed in tangy BBQ sauce, served with a black bean and ginger purée topped with crispy snow peas

Roasted Portobello and Shiitake Mushrooms

Oven-roasted portobello and shiitake mushrooms in tare sauce, accompanied by a dried fruit purée, yolk emulsion, and soy sauce

The Main Affair

select one

Pan-Fried Chicken

Boneless chicken leg seasoned with a mix of spices, crispy potatoes, and sour cabbage salad 8895

Roasted Whole Fish

Double-cooked fish, steamed and baked, sautéed oriental vegetables, paired with Ver Blanc with Dashi and Moscato 10095

Gochujang Pork Belly

Slow-braised pork belly glazed with gochujang paste and Korean chili, served with creamy sesame mashed potatoes and apple chips 11195

Grilled Sirloin Steak

Prime striploin steak grilled to your liking, tossed in a peppercorn sauce, accompanied by glazed vegetables 11695

Prawn Fettuccine

Tiger prawns tossed with fresh fettuccine in a roasted tomato pesto, topped with grated Parmesan and torn basil 12695

Something Sweet

select one

Coconut Crème Brûlée

Silky coconut custard with a caramelized sugar crust, garnished with fresh watermelon, mint, and a touch of honey

Strawberry Tiramisu

Layers of espresso-soaked sponge cake with El Dorado rum, vanilla cream cheese mousse, and strawberries dusted with cocoa

Jhonn's Chocolate Cake

Rich and decadent chocolate cake served with a velvety chocolate ganache

Call us at 220-1091 | frontdesk@grandcoastal.com

Prices are per person and exclude VAT, but include an appetizer and dessert.

www.grandcoastal.com