

Candlelight Dinners



Information

\$175.00 PER COUPLE

(1 STARTER/ 1 SOUP/ 1 MAIN COURSE/ 1 DESSERT PER PERSON)

RESERVATIONS

PLEASE CONTACT THE FOOD & BEVERAGE TEAM
OR GUEST SERVICES

CANCELATION POLICY

CANCELLATION ON THE SAME DAY: 50% CHARGE
NO SHOW: 100% CHARGE

PRICES INCLUDE 12% GST AND SERVICE CHARGE

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LOOKING FOR A WAY TO SURPRISE YOUR LOVED ONE WITH SOMETHING SPECIAL?

WE CAN HELP YOU MAKE THIS HAPPEN AND ALL YOU HAVE TO DO IS SHOW UP

CANDLELIGHT DINNERS ARE AVAILABLE DAILY FROM 1900 UNTIL 2200

PLEASE RESERVE YOUR TABLE BY 1200 (NOON) AT THE LATEST ON THE DAY OF THE PLANNED DINNER

FOR A STUNNING BEACH ATMOSPHERE MAY WE RECOMMEND THE SURROUNDINGS OF THE ASIAN WOK RESTAURANT OR HOT ROCK RESTAURANT BEACH FOR THAT ULTIMATE EXOTIC WATERSIDE EXPERIENCE IF YOU WOULD PREFER SOMETHING MORE PRIVATE AND INTIMATE, WE CAN ARRANGE FOR YOU TO DINE ON THE TERRACE OR BEACH OF YOUR VILLA OR IN YOUR ROOM

TABLES ARE ARRANGED ACCORDING TO HOTEL STANDARD WITH OUR PROFESSIONAL STAFF AT YOUR SERVICE DURING THE ENTIRE DINNER TIME

FOR ALTERNATIVE MEAL CHOICES OR A COMPLETE VEGETARIAN MENU PLEASE LET US KNOW AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST

PLEASE ASK YOUR WAITER OR RESTAURANT SUPERVISOR FOR OUR WINE SELECTION TO ACCOMPANY YOUR MEAL

Menu



Starter

ORANGE SCENTED KING PRAWNS AND MILLE FEUILLE OF PINK SMOKED SALMON, GUACAMOLE CREAM CHEESE MOUSSE, FENNEL BALSAMIC REDUCTION AND GREEN ASPARAGUS

OR

CAJUN SEASONED BLACKENED ASSORTED SEAFOOD ON MARINATED VEGETABLE MINTED TOMATO SOUFFLÉ, TERIYAKI SAUCE, LIGHT WASABI AND MIRIN SWEET CHILI DRESSING

OR

DUET OF SMOKED DUCK BREAST AND SMOKED PEPPERED BEEF CORNETTES, FILLED WITH FETA CHEESE AND MIXED NUTS, TROPICAL FRUITS TOSSED IN INDIAN MASALA SAUCE, ACCOMPANIED WITH CORIANDER OLIVE OIL DRESSING

OR

WARM ZUCCHINI, TOMATO & GRILLED AUBERGINE SAVOURY TART WITH PESTO DRESSING, TANDOORI MARINATED FRIED PANEER FRITTERS WITH POMEGRANATE DRESSING

Menu



Soup

PURÉE OF PUMPKIN AND ALMOND CREAM GRATINATED WITH MINT SABAYON

OR

MIXED SEAFOOD AND SHREDDED FRESH VEGETABLES IN WHITE WINE SAFFRON BROTH

OR

SMOKED BACON AND MIXED BEAN SOUP GRATINATED WITH LEEK AND PARMESAN CRUMBLE

OR

CREAM OF ASPARAGUS WITH CELERY WONTON

Menu



Main Course

GRILLED MEDALLION OF LOBSTER WITH CREAMED MUSHROOMS SERVED IN A SHELL GRATINATED WITH CITRUS HOLLANDAISE, SHALLOW FRIED CRAB MEAT AND PINEAPPLE CAKE WITH SUN DRIED TOMATO CREAM SAUCE, MASH POTATO AND FRESH VEGETABLES

OR

PAN GRILLED FRESH TUNA STEAK AND GARLIC SCENTED JUMBO PRAWNS WITH SALSA DRESSING, FENNEL TOMATO STEW AND LIGHT CURRY SAUCE, HOME MADE SPINACH PASTA AND FRESH VEGETABLES

OR

GRILLED TENDER ANGUS FILLET STEAK, GRATINATED WITH BLUE VEIN CHEESE, HOME MADE LIVER PÂTÉ, PORT WINE AND SHALLOT SAUCE, GREEN ONION, MUSHROOM AND BACON WITH MANGO CHUTNEY, POTATO CAKE AND GRILLED VEGETABLES

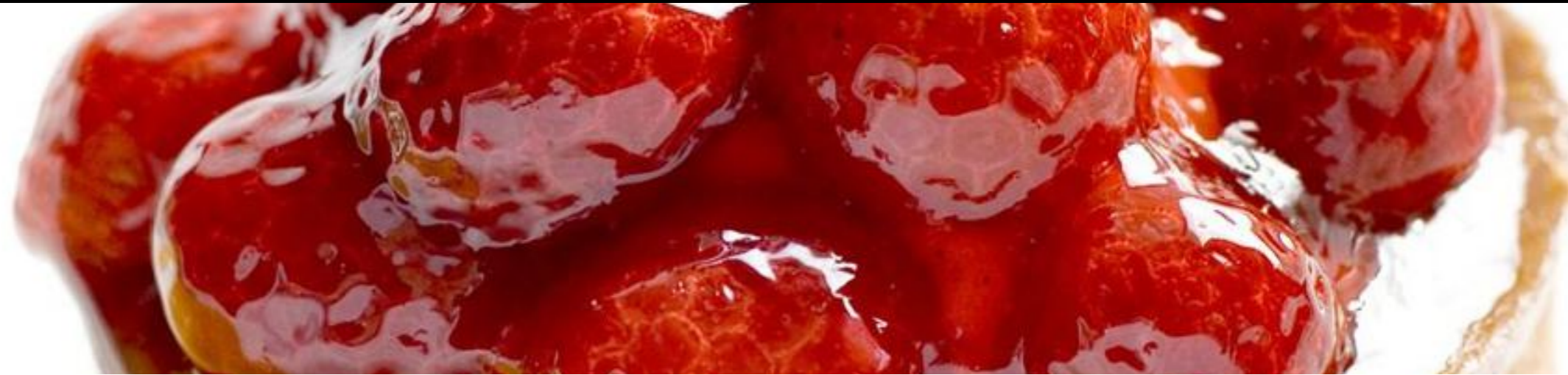
OR

OVEN COOKED BREAST OF CHICKEN STUFFED WITH HERBED CHEESE AND SPINACH MOUSSE SERVED WITH A TIAN OF VEGETABLES, MASH POTATO AND REDUCED CHICKEN JUS

OR

CANNELLONI PASTA WITH RICOTTA CHEESE, MEDITERRANEAN VEGETABLES AND TOMATO SAUCE

Menu



Dessert

BITTER CHOCOLATE MOUSSE, NUT BISCUITS AND PISTACHIO TRUFFLES, PRALINÉ TUBE WITH STRAWBERRY COULIS

OR

CHERRY CRUMBLE TART, CHOCOLATE DOME AND STRAWBERRY SAUCE

OR

GINGER CRÈME BRÛLÉE WITH TOFFEE BANANA

OR

HOME MADE CHEESE CAKE WITH HONEY PINEAPPLE COMPOTE AND RASPBERRY COULIS