

**STAY
IN LOVED.**



FROM THE EARTH & OCEAN

Private BBQ @ Romantic Package
THB 3,000++ per pax

MENU

APPETIZER

Quick-seared oyster laced with shallot-turmeric dressing
on garden mesclun green with citrus segments

Sauteed beef marinated with balsamic-olive oil
on wilted cabbage-carrot-onion and mango

Selection of bread, roll and butter

CHARGRILL PIT

Phuket lobster 1 piece for 2 persons – 480 to 500 gram per piece

Calamari marinade with soy-ginger

Lamb rack marinated with light green curry paste

Chicken breast pocket with mushroom duxelle

Selection of grilled garden vegetables

Baked potato served with pork bacon bits, sour cream and spring onion

SAUCES

Garlic-mayo, lemon butter sauce, lime wedges

Tamarind sauce, tomato salsa

DESSERT

Tirami-su drizzled with balsamic reduction

Tropical fresh fruit platter

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NEW ASIAN CUISINE

Private Set Dinner @ Romantic Package
THB 3,000++ per pax

MENU

STAY "ENCOUNTERED" – Amuse Bouche
Lemongrass-pierced petit tiger prawn laced with passion fruit puree

STAY "ENCHANTED" – Warm Appetizer
Pan-seared turmeric spiced duck breast on petit mesclun greens

STAY "ENHANCED" – Soup
Coconut cappuccino with Portobello mushroom
splashed with sweet chili oil

STAY "EXCITED"
Vodka-lime sorbet

STAY "EXPERIENCED" – Main Dish
Grilled unilateral salmon with rock salt, basil-garlic green noodle,
asparagus-cherry tomato-olive oil

OR

Chermoulah spiced lamb rack, French beans, aubergine caponata,
crushed basil potato

STAY "ENSURED" - Dessert
Raspberry yoghurt

STAY "LOVED"
Brewed coffee
Herbal tea