

PRIVATE DINING

BEACH FRONT

The place for a romantic evening of fine dining.

AN INTIMATE AFFAIR

Dine under the stars over an elegant dinner specially prepared by our chefs. With the waves at your feet and the sunset as your backdrop, our beachfront private dinners are specially set up for an evening of fine dining and intimacy. Our beachfront dinners come with your very own personalized butler and an exclusive champagne offer.

For reservations or more information, kindly contact our Guest Relations Desk at extension 1201
Reservations 24-hours in advance



Romantic Candle Light Dinner



Liver parfait with poached apple

Marinated smoked duck breast in sweet chilli sauce served on a bed of lollo rosso topped with mango

Creamy green peas cappuccino with crispy beef bacon

Mango granita flavored with raspberry and mint

Veal scaloppine with porcini mushroom cream sauce served on a bed of sautéed spaetle and seasonal vegetables

OR

Pan-fried sea bass fillet served with lemon butter sauce and Roman style salmon gnocchi on top of vegetable spaghetti

Heart shaped strawberry cake served with strawberry sauce

Tea - Coffee - Petit fours

(120\$ per couple)



Romantic Candle Light Dinner



Mini baguettes filled with creamy blue cheese

Crispy chicken Royale cordon rosa flavored with anchovies sauce

Julienne beef consommé served with poached vegetables and beef dumplings

Mango granita flavored with raspberry and mint

Pistachio-crust ed roast rack of Australian lamb served on a bed of cream spinach and herb potato flavored with mint sauce

OR

Norwegian salmon fillet topped with butter hollandaise served with steamed parsley potatoes and seasonal fresh garden vegetables

Heart shaped opera cake served with crème brûlée

Tea - Coffee - Petit fours

(140\$ per couple)



Romantic Candle Light Dinner



Dilled salmon tartare served with capers and onion

Marinated shrimps on a bed of lettuce served with cocktail sauce

Red Sea Lobster bisque served with fruit of the sea

Mango granita flavored with raspberry and mint

Beef fillet medallion accompanied with creamy mashed potato and seasonal vegetables and green peppercorn sauce

OR

Lobster thermidor mushroom cream served with risotto and seasonal garden fresh vegetables

Heart shaped chocolate mousse served with macarons

Tea - Coffee - Petit fours

(160\$ per couple)

