

Information

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.

Availability

Candle light dinners are available daily from 1900 until 2200
Please reserve your table by 12 noon at the latest on the day
of the planned dinner.

Location

For a stunning beach atmosphere, we would recommend the
surroundings of Ahima restaurant beach, or the Asian wok
restaurant beach. If you would prefer something more private and
intimate, we can arrange for you to dine on the terrace,
on the beach in front of your villa or in the privacy of your room.

Service Provided

Tables are arranged according to hotel standards;
our professional staff will be at your service
during the entire dinner.

Additional Information

For alternative meal choices or if you have any special
requests please let us know and we will do
our utmost to accommodate you.

Please ask your waiter or restaurant supervisor for our wine
and champagne selection to accompany your wonderful meal.

Cancellation Policy

Cancellation after 1400 on the same day: 50% Charge
No Show: 100% Charge

\$190.00 per couple

Reservations: Please contact Food & Beverage Team
or Guest Services

Enjoy your dinner!

Prices include 12% GST and Service Charge

Romantic Candle Light Dinner

Menu 1

Appetizer

Teriyaki beef tenderloin medium grilled with crunchy greens and beans sprouts, sweet chili sauce

Soup

Roasted eggplant soup with Mediterranean herbs and croutons

Entrée

Cajun spiced roasted chicken breast, crispy iceberg lettuce and spicy rancho dressing

Main Course

Grilled **beef tenderloin** with gratin potatoes, vegetables and mustard-pepper sauce

Dessert

Raspberry vanilla baked cheesecake with coulis

Coffee or Tea
with petit fours



Romantic Candle Light Dinner

Menu 2

Appetizer

Bread-crumbed butterfly king prawns with sweet and sour
raw pumpkin-coconut salad and fruit mayonnaise

Soup

Brandy flavored prawn bisque
with roasted bread stick

Entrée

Sesame crumbled yellow-fin tuna
with salad medley and soya wasabi dressing

Main Course

Lobster cooked to your favored style
Grilled, Thermidor or Curried
with lemon rice and vegetables

Dessert

Chocolate crepe with jiggery
coconut filling and strawberry ice cream

Coffee or Tea
with petit fours



Romantic Candle Light Dinner

Menu 3

Appetizer

Tamarind marinated prawns skewer
on crispy Asian sprout salad and peanut dip

Soup

Oven roasted pumpkin soup
with cumin and garlic croute

Entrée

Heart formed ravioli stuffed with
buffalo mozzarella tomatoes and basil in nut butter

Main Course

Roasted rack of lamb with Dijon herb crust,
Novel potatoes and vegetables bouquet

Dessert

Fig and almond cake with a sabayon sauce

Coffee or Tea
with petit fours



Romantic Candle Light Dinner

Menu 4

Appetizer

Crumbed fried Havarti cheese, crispy greens
with white balsamic and mint melon balls

Soup

Cream of leek & cheese
with herb bread stick

Entrée

Stuffed puff-pastry with spinach and mushroom
on herb yoghurt sauce

Main Course

Tofu steak topped with ratatouille
and crispy potato straw

Dessert

Peanut cream and apples trifles

Coffee or Tea
with petit fours

