

HONEYMOON DINNER OPTION 1

Italian salad, socca, baby vegetables, mozzarella balls,
Tomato concasse and dressing

French onion soup, grated comte cheese

Slow cooked local sea bass,
Scallop, clams, mushroom, salmon caviar

Grilled lamb loin, creamy spinach polenta,
Baby vegetables, garlic and thyme jus

Chocolate fondant, vanilla ice cream,
Coulis and fresh berries

All prices are in US dollars and exclude 10% service charge and 12% TGST

HONEYMOON DINNER OPTION 2

Tuna tataki, truffle and ponzu sauce,
Roasted hazelnut

Homemade lobster bisque, garlic bread croutons

Sautéed potato gnocchi, wild mushrooms, porcini,
oyster mushrooms, parmesan foam

Black Angus tenderloin, roasted butternut puree,
Baby vegetables, red wine jus

Tropical pavlova, fresh exotic fruit, pineapple sorbet,
Coconut meringue

All prices are in US dollars and exclude 10% service charge and 12% TGST

HONEYMOON DINNER OPTION 3

Som tam khun sala, green papaya, cucumber, tomato, peanuts, carrot,
tamarind sauce

Seafood kiru garudhiya, coconut milk, turmeric, prawns,
squid, tuna, mussel

Grilled atoll job fish, breadfruit puree, banana leaves, vegetable papillote, tomato-mango salsa

Braised beef cheek curry, onions, garlic, curry leaves, ginger, grilled sweet potatoes

Khao niao mamuang, coconut rice pudding with mango, coconut and lime smoothies

All prices are in US dollars and exclude 10% service charge and 12% TGST