

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, except Monday from 1900 until 2200
Please reserve your table at the latest before 1 400hrs on the day of the planned dinner.

Location

For a stunning beach atmosphere, we would recommend the surroundings of Ahima restaurant beach or the Sunset bar 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.

<u>Additional Information</u>

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

Reservations: Please contact Food & Beverage Team or Guest Services

Enjoy your dinner!



Menu 1

Appetizer

Teriyaki beef tenderloin, medium grilled, with crunchy greens, bean sprouts & sweet chili sauce

Soup

Roasted eggplant soup with Mediterranean herbs and croutons

Entrée

Cajun spiced roasted chicken breast crispy iceberg salad and spicy ranch dressing

Main Course

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

Dessert

Raspberry & vanilla baked cheese cake with coulis

Coffee or Tea with petit fours

Prices include 16% GST & 10% Service Charge



Menu 2



Appetizer

Bread crumbed butterfly king prawns with sweet & sour, raw pumpkin coconut salad & fruit mayonnaise

Soup

Brandy flavored prawn bisque roasted bread sticks

Entrée

Sesame coated yellow fin tuna with salad medley tossed in a soya wasabi dressing

Main Course

Lobster cooked to your preferred style: Grilled or Thermidor or Curried served with lemon rice and vegetables

Dessert

Chocolate crêpe with jaggery coconut filling and strawberry ice cream

Coffee or Tea with petit fours

Prices include 16% GST & 10% Service Charge





Menu 3

Appetizer

Tamarind marinated prawn skewer served on crispy Asian sprout salad & peanut dip

Soup

Oven roasted pumpkin soup with cumin and garlic croutons

Entrée

Heart shaped ravioli stuffed with buffalo mozzarella, tomato & basil in melted butter

Main Course

Roast rack of lamb with Dijon herb crust novel potatoes & vegetables bouquet

Dessert

Fig and almond cake with a sabayon sauce

Coffee or Tea with petit fours



Prices include 16% GST & 10% Service Charge





Menu 4

Appetizer

Crumbed fried Havarti cheese, crispy greens with white balsamic & minted melon balls

Soup

Cream of leek & cheese with herb bread sticks

Entrée

Spinach & mushroom puff pastry served on a herb yoghurt sauce

Main Course

Tofu steak topped with ratatouille and crispy straw potatoes

Dessert

Peanut cream and apple trifle

Coffee or Tea with petit fours

Prices include 16% CST & 10% Service Charge