



Romantic Candle Light Dinner



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 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 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.



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

Reservations: Please contact Food & Beverage Team
or Guest Services

Enjoy your dinner!





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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





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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





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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





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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

