

Candle Light Dinner



Candle Light Romantic Dinner 2020 menu
Please order at least 24 Hours in advance for Preparation
Your Waiter will be Happy to Make Wine Suggestions

The prices include 10% service charge and applicable government tax

Phuket Heritage Candle Light Dinner
THB 4,600 net per two persons at Pool/ Reflection

Pha Goong

Lemongrass salad with local poached prawn lime and chilli dressing

Tom Yum Talay

Hot and sour seafood soup with lemongrass, lime juice and galangal

Gaeng Phed Ped Yang

Red curry of roasted duck, grapes and small eggplants

Pla Kapong Yum Mamuang

Salad of chilled green mango with deep-fried sea bass

Kaow Suay

Steamed rice

Phad Phak Boong Fai Deang

Stir fried morning glory with red chilli, oyster sauce and garlic

Kaow Niao Mamunag

Mango sticky rice

Western Menu Candle Light Dinner
THB 5,800 net per two persons at Pool/ Reflection

Okinawa Pan Seared Scallop

Pan seared scallops, with a green apple, roasted hazelnuts and pea shoots.

Wild Mushroom, Tarragon and Truffle Veloute

Poached hen's egg and truffle oil

Grilled Cumin Marinated Lamb Cutlets

With A Warm Cous Cous Of Roasted Zucchini, Garden Peas,
Sun Blushed Cherry Tomato and chermoula sauce

Mille Feuille Of Chocolate Mousse

Dark & white chocolate mousse layered between caramelized crispy puff and
chocolate thins with raspberry sorbet

The prices include 10% service charge and applicable government tax

Thai Vegetarian Candle Light Dinner
THB 4,200 net per two persons at Pool/ Reflection

Yum Som O

Pomelo salad with toasted coconut and shallot

Tom Yum Hed Nang Rom

Hot and sour oyster mushroom soup with lemongrass, lime juice and galangal

Phad See Ew Phak

Stir fried flat noodles with mixed vegetables, soy sauce and garlic

Phad Phak Boong Fai Deang

Stir fried morning glory with red chilli and garlic

Geang Ped Phucktong Tao-Hoo

Aromatic red curry with Pumpkin and tofu in coconut milk

Kaow Suay

Steamed rice

Kaow Niao Mamunag

Mango sticky rice

Western Vegetarian Candle Light Dinner
THB 5,200 net per two persons at Pool/ Reflection

Charred Cauliflower

Babbaganoush, pomegranate, toasted sunflower seeds and Romanesco sauce

Pumpkin and Cumin Veloute

With roasted pumpkin oil and cold pressed pumpkin oil

Wild Mushroom Risotto

Shaved parmesan and rocket

Mille Feuille Of Chocolate Mousse

Dark & white chocolate mousse layered between caramelized crispy puff and chocolate thins with raspberry sorbet

*SHOULD YOU HAVE ANY ALLERGY CONCERNS PLEASE CONSULT YOUR ORDER TAKER WHO CAN LIASE WITH CHEF TO ARRANGE ALTERNATIE

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