

Beachfront ROMANTIC DINNER

Elements
RESTAURANT

\$ 195.00 per couple

Appetizer

arugula, couscous, coconut flakes, tamarind glaze [M] [DF]

or

seared pepper-crusting tuna, cucumber-tomato salsa [GF] [DF]

Soup

carrot, ginger & peanut soup, chilli [GF] [M] [DF]

or

wild mushroom velouté [GF]

Salad

miniature garden greens, marinated char-grilled eggplant [GF] [M] [DF]

or

miniature garden greens, crispy duck, balsamic vinaigrette [GF] [DF]

Sorbet Di Chef

Choice of Entrée

gnocchi, sautéed vegetables, sun-dried tomato pesto [M] [DF]

sautéed mahi-mahi, lemon butter sauce, green asparagus, rice cake [GF]

petite filet mignon, whiskey sauce, garlic mashed potatoes, vegetables [GF]

braised chicken breasts, creamy leeks, herbed straw potatoes [GF]

Shared Dessert

grilled pineapple, coconut sherbet [GF] [M] [DF]

or

cashew cake, rum-raisin ice cream

Grapes BY THE BOTTLE

Champagne

Veuve Ambal, Cremant De Bourgogne Brut
pinot noir, chardonnay, aligoté, gamay

White

Tarani, Sauvignon Blanc - *Comté Tolosan, Vin De Pays, France*
De Westhof, Sideways Chardonnay - *Western Cape, South Africa*
Mezzacorona, Pinot Grigio - *Trentino-Alto Adige, Northern Italy*
Schmitt Söhne, Riesling - *Mosel-Saar-Ruwer, Germany*

Red

Baron Philippe de Rothschild, Pinot Noir - *Pays d'Oc, France*
Alamos, Malbec - *Mendoza, Argentina*
Hayes Ranch, Merlot - *California, United States*
Castel Firmian, Cabernet Sauvignon - *Trentino, Italy*

Enhance your dining experience with one of our bottles
from our premium sommelier selection

\$ 61.50 per bottle

Champagne

Nicolas Feuillate, Reserve Exclusive Brut - *chardonnay, pinot noir, meunier*

White

Duckhorn Vineyards, Sauvignon Blanc - *California, United States*
Simonnet Febvre, Chablis Blanc - *Burgundy, France*

Red

Meiomi, Pinot Noir - *California, United States*
Marqués De Cáceres, Tempranillo - *Rioja, Spain*