

# **EPICUREAN DINING**

Combining the elements of nature – the sea, white sandy beaches, the swaying coconut trees, the moon and the stars.

Our island – private dining experiences are perfect to celebrate romantic moments and treasured time with great selection of menus serves with passion and full of energy.

All our experiences are subject to availability during the time of booking.

For more details and reservation,

please meet our resort host or call the restaurant concierge hotline 955.

Email: Restaurant.Concierge@dhigali.com

# ROMANTIC DINNERS

Express your senses and treat your special someone to an intimate romantic dinner on the beach. Choose from range of thoughtfully crafted menus or customize your own menu and then choose from our inspired set up to create the perfect evening right here in paradise.

## **MENUS**

- Menu Supplement charge starts from \$50 per person
- Menu enhancement are available with additional supplement (Premium Meats and Lobster)
- Extra Premium Champagnes and Wines are available at standard prices

#### **INCLUDED**

- Elegantly designed four course menu
- Beverage and Wines included in the Premium All-Inclusive

Prices are subject to change without prior notice



# INSPIRED SET UP

MAGICAL MOMENTS \$365



INTIMATE ROMANCE \$229



SUNKISSED
- After Sunset Affair \$188



### PRIVATE CASTAWAY

Escape Naturally + Intimate + Romantic



SUNSET CHAMPAGNE CRUISE

Price for Two: \$510

With the best view of the sunset and the peace of being out on the water. Delectable canapés and a bottle of Champagne with a full-unobstructed view of beautiful colors of the sky.



## USD 50 supplement per person

# MENU - Vegetarian

#### Taste on the Buds (D)(G)

Green Peas Tart | Goat Cheese in Wafers | Onion Mousse in Grana Crisp

### Trio of Tempura (G)

Baby Carrot | Asparagus | Baby Corn | Chili Tomato Jam

#### Rustic Steak (D)

Soybean Meat | Pumpkin Texture | Maple Jus

#### **Sweet Memories**

Coconut Tapioca Pudding Hibiscus and Lemon Grass Gelee | Rock Coconut | Coconut Sorbet

#### Coffee or Tea

(D) Dairy (G) Gluten



## USD 80 supplement per person

#### MENU - Seafood

Elegance (SD)(G)(S)(E)

Sesame Cigar | Cromer Crab | Chives | Sesame Crumble

Into The Eyes (S)(A)(D)(G)(N)

Coconut and Lobster Bisque | Marbled Prawns | Chives | Cognac

Blown Away (G)(A)(S)

Angel Hair Wrapped Lobster | Fennel Texture | Pernod Reduction

Love Chemistry (D)(G)

Passion Fruit Chocolate Cremeux Passion Fruit Jelly | Vanilla Pepper Crumble | Passion Fruit Ice Cream

Coffee or Tea

(D) Dairy (N) Nuts (G) Gluten (SD) Seed (S) Seafood (A) Alcohol (E) Egg



USD 90 supplement per person

#### MENU - Meat & Seafood

Elegance (D)(G)

Roast Beef Carpaccio | Aerated Bread | Beet Mousse | Orange Pearls

Into The Eyes (D)(G)(A)

Smoked Chicken Velouté | Wing Pop | Tomato Confit

Blown Away (G)(D)(S)(A)

Angel Hair Wrapped Lobster | Fennel Texture | Pernod Reduction

Love Chemistry (D)(N)(A)

Milk Chocolate and Lemon Curd Mousse Flourless Chocolate Sponge | Crispy Hazelnut | Brandy Caramel

Coffee or Tea

(D) Dairy (N) Nuts (G) Gluten (S) Seafood (A) Alcohol



# USD 100 supplement per person

### MENU - Red Meat & Poultry

### Elegance (D)(G)

Roast Beef Carpaccio | Aerated Bread | Beet Mousse | Orange Pearls

### Into The Eyes (D)(G)(A)

Smoked Chicken Velouté | Wing Pop | Tomato Confit

### Blown Away (D)(G)(A)

New Zealand Lamb Rack | Purple Potato Tortellini | Morel Mushroom Jus

### Love Chemistry (D)(G)

Frozen Espresso Bombe Chocolate Flexy Ganache | Espresso Chocolate Crumble | Chocolate Gel

#### Coffee or Tea

(D) Dairy (G) Gluten (A) Alcohol