





Romantic

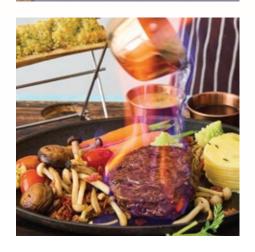
Elevate your love story with our Romantic Dinner

An enchanting evening in paradise, perfect for special occasions or adding a touch of magic to your relationship.









Dinner at The Kissing Point

Savor the magic of love at The Kissing Point.

An exclusive Romantic Dinner Package designed to create unforgettable moments. Immerse yourselves in the intimate ambiance of our private seaside setting, where the gentle waves serenade your evening under the stars.

Price: THB 10,000 net/couple



The Kissing Point

THAY INSPIRED AMUSE BOUCHE

Tapioca cracker topped with Thai marinated tuna tartar Fried white prawn wrapped in egg -net Tamarind Sauce with Chili Paste

MIAKE SCALLOPS

Salad of herbs marinated scallops and lemon grass herb and caviar

TOM KHA PHUKET LOBSTER

Galangal flavored coconut milk soup with smoked potatoes foam

GINGER, LIME AND HONEY SHERBET

MONK FISH

Fillet wrapped in Speck ham. Served with local vegetable, salted egg Hollandaise, crab butter and Chorizo oil, local fish curry soufflé

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LOCAL BLACK ANGUS BEEF FRUIT FEED

Sous vied beef tenderloin. Complimented with smoked eggplant puree, ratatouille, green pea mousseline and lemongrass flavored gravy

Scented baby potatoes

MANGO STICKY RICE SPRING ROLL

Butterfly pea and coconut ice cream







Dinner at The Feast on The Sand

Embark on a culinary adventure with The Feast on The Sand

A dinner package that combines the allure of the beach with the richness of romance. Set against the backdrop of the shimmering sea, your private enclave on the sand awaits, adorned with flickering candles and the warmth of a bonfire.

Price: THB 10,000 net/couple





Embark on a culinary adventure

The Feast on The Sand

CHARCOAL RIVER PRAWN WITH PORK BELLY

Served with shrimp Paste and organic Rice Tom yam lobster bisque cream sauce cured egg yolk

GRILLED SEA BASS

Grilled sea bass with curry Paste wrapped in banana leaves, Serve Chaplu leaves pesto Sauce

FISH SOUP MARSFILL AISE

Red grouper pastis flavored B.B.Q and dupping

THE FIRE PHUKET LOBSTER

Our famous whole Phuket Lobsters deliciously flamed with fresh Lemongrass sauce and crispy garden herbs

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AUSTRALIAN BEEF TOMAHAWK

Served with red wine, mushroom & gorgonzola sauce Rosemary potatoes, green peas, bacon sautéed mushroom.

BAKED STICKY RICE WITH BAM BOO

Serve with mango, vanilla ice cream