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THE  
LITTLE SHORE  
KHAO LAK | BY KATATHANI

# Romantic *Dinner*

*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 with The Kissing Point

An exclusive Romantic Dinner Package crafted to ignite the flames of passion. Immerse yourselves in the intimate ambiance of our private seaside setting, where the gentle waves serenade your evening.

Price : THB 10,000 net /couple





*Savor the magic of love*

# The Kissing Point

## THAI 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

## 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 Bird Nest

Elevate your romantic escapade with  
The Bird Nest

A dinner experience perched high above the sea, in a nest of love designed just for you two. Delight in the seclusion of this intimate setting, surrounded by the soft rustle of leaves and the panoramic beauty of the starlit sky.

Price : THB 10,000 net /couple





*Elevate your romantic at*  
**The Bird Nest**

**SMOKED COBIA FISH TARTAR**

Served with Thai herbs, passion fruit, coconut Kati sauce  
and Tom yam rice tuille

**MIAKE SCALLOPS**

Served with pumpkin mousseline, baby ratatouille  
and pink pepper sauce

**BLUE SWIMMING CRAB BISQUE  
IN TOM YAM FLAVOR**

Complimented with crab croquets

**PASSION FRUIT, HONEY AND MINT SHERBET**

**PHUKET LOBSTER  
AND ANGUS BEEF ROULADE**

Served with tomato-anchovies sauce and wild rocket

**COCONUT TIRAMISU**

Served with Kalua table side brewed Italian espresso



## *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 MARSEILLAISE

Red grouper pastis flavored B.B.Q and dopping

## THE FIRE PHUKET LOBSTER

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

## 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