Romantic Dinner
Surprise your beloved with the perfect gesture: an utterly romantic evening in paradise.

We invite you to share a romantic sunset which begins with us serving you and your loved one a glass of signature cocktails as the sun begins to set over the Andaman Sea. We follow this with a romantic 6 course fine-dining dinner for two at our Kissing Point.

*A kiss seals two souls for a moment in time.*
–Levende Waters

Dinner at The Kissing Point

The most romantic fine-dining spot in Phuket

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*This package does not included full flower set up*
Dinner at The Kissing Point
The most romantic fine-dining spot in Phuket.

COCKTAILS
WELCOME SIGNATURE
The Shore Love, Freshen Up, Emerald Pearl, Tropical Sunset

CANAPÉS
THE MAGIC OF LOVE
Seared Hamachi, fennel cream with pink peppers
Andaman cobia fish tartar, coconut and passion fruit
French Foie Gras, green apple tartar and raspberries

APPETIZERS
CHUTORO
Seared “Chutoro” tuna belly, ponzu reverse spherification, yuzukosho.
Apple smoke and Maldon salt.

SOUP
DUCK CONSOMMÉ
Rougie Foie Gras Torchon, roots Parisien and black truffle.

FIRST COURSE
SEA BASS “LOUP DE MER”
French sea bass “Loup de mer”, cooked in rock salt, butter milk & coconut sauce
and served with seawater smoke.

SHERBET
MANGO-PASSION FRUIT AND VODKA SHERBET

MAIN COURSE
WAGYU BEEF TENDERLOIN
Wagyu beef tenderloin, potato-truffle espuma, morels sauce Flambé
with Cognac and black Hawaiian salt.

DESSERTS
ART OF SWEET LOVE
Chocolate custard, burned meringue, Graham cracker streusel.
Crème Anglaise and almond cream.
The perfect day requires the perfect meal.

We will prepare a romantic dinner just for the two of you.

Private Beach BBQ Dinner; carefully created by your private chef attracting seafood and meat fans for a gourmet treat. Indulge in an exquisite combination of grilled seafood & meat flavors while dining under the stars with four signature cocktails.

“Gestures, in love, are incomparably more attractive, effective and valuable than words.”
– Francois Rabelais

Dinner on the sand

Private BBQ dinner by the sea

The perfect day requires the perfect meal. We will prepare a romantic dinner just for the two of you.
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APPETIZERS
TRIO ANDAMAN SKEWERS
Lamb, Rock Lobster and King Crab with a sauce selection.

ANDAMAN OYSTERS
Freshly shucked with condiments.

SOUP
TOM KA KATA NOI
Thai style coconut soup served in a coconut shell and complimented with BBQ mantis prawns.

FIRST COURSE
PHUKET LOBSTER AND COBIA FISH
Lobster with mango-avocado-jalapeno, Andaman cobia cooked & wrapped in banana leaf with Mediterranean herbs

SHERBET
LIME-MINT AND VODKA SHERBET

MAIN COURSE
WAGYU TOMAHAWK STEAK
Wagyu tomahawk steak grilled and served sliced with 2 different sauces, grilled potatoes and vegetables. Served with edible sand

DESSERTS
FRUIT FLAMBÉ WITH ICE CREAM
Peaches and grapes with homemade Madagascar vanilla ice cream.