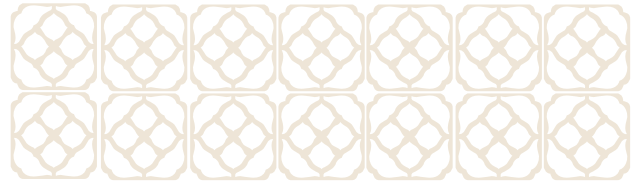
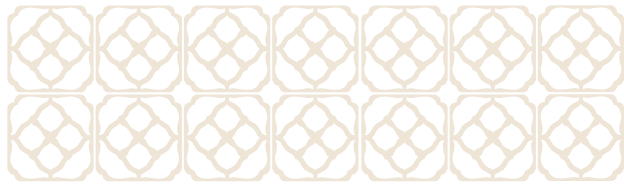


Romantic
Dinner

Romantic Dinner



"A kiss seals two souls for a moment in time." - Levende Waters

The most romantic fine-dining spot in Phuket

The Kissing Point Dinner

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

Immerse yourself in the romance at Phuket's most extraordinary fine-dining sanctuary. Gracefully situated along the shores, this clandestine gem unveils a one-of-a-kind glass deck, setting the stage for an intimate dining experience where you can savor moments with your special someone beneath the shimmering stars.

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.

PRICE : THB 12,000 NET/COUPLE*



*This package does not included full flower set up



Dinner at The Kissing Point

The most romantic fine-dining spot in Phuket.

COCKTAILS (one cocktail per person)

WELCOME SIGNATURE

The Shore Love, Freshen Up, Tropical Sunset

CANAPÉS

THE MAGIC OF LOVE

Seared Hamachi, fennel cream sauce.
Yellow fin tuna tartar, coconut and passion fruit,
Smoked duck, green apple tartar and raspberries.

APPETIZERS

THE JEWEL OF THE OCEAN

Japanese scallop, yogurt-dill reverse specification, Yuzukosho and Ponzu.
With marinated bell peppers, apple smoke and Maldon salt.

SOUP

DUCK CONSOMMÉ

Dice potatoes, carrot, beetroots.

FIRST COURSE

SEA BASS "LOUP DE MER"

Andaman seabass, 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, Chanterelles mushroom sauce
Flambé with Cognac and grilled vegetables.

DESSERTS

ART OF SWEET LOVE

Chocolate custard, burned meringue, Graham cracker streusel.
Crème Anglaise and almond cream.



"A symphony of love orchestrated by the sweet gestures that make our hearts dance in harmony."

The Most Enchanting Outdoor Dining Experience in Phuket

Enchanted Ocean Valley Dinner

Indulge in an exquisite private dining experience at our enchanting venue, where **crystal curtains catch the glimmer of ambient lighting**, setting the stage for an unforgettable evening with a tantalizing Teppanyaki menu.

We cordially invite you to experience an enchanting romantic dining like no other, where we begin by serving you and your special partner signature cocktails as you enjoy the beautiful setting sun. The experience continues with your private chef cooking fresh tableside, showcasing the magic that the enchanting valley brings.

PRICE : THB 12,000 NET/COUPLE



Enchanted Ocean Valley Dinner

The Most Enchanting Outdoor Dining Experience in Phuket

COCKTAILS (one cocktail per person)

SIGNATURE WELCOME DRINK

The Shore Love, Freshen Up, Tropical Sunset.

APPERTIZERS

SESAME CRUSTED HAMACHI FISH

With edamame, avocado and wasabi mayo sauce.

FIRST COURSE

MIYAKI SCALLOP AND ANDAMAN TIGER PRAWNS

Portobello mushroom, asparagus and butter ginger soy glaze.

SOUP

MONKFISH TOM YAM MISO SOUP

Wakame seaweed & Japanese bean curd.

PALETE CLEANSER

YUZU SGROPPINO

1ST MAIN COURSE

45 DAYS DRY AGED GRAIN FED

BLACK ANGUS STRIPLOIN

Fresh purple eggplant, sweet potato, onion and chimichurri sauce.

2ND MAIN COURSE

MAIN LOBSTER

Complemented with salted egg garlic fried rice, lotus root, bok choy and honey tamarind sauce.

DESSERTS

CHOCOLATE AND CARAMEL

Valrhona dark chocolate Bourbon, fresh berries and Chantilly.
Served with hot caramel sauce.





"Gestures, in love, are incomparably more attractive, effective and valuable than words." - Francois Rabelais

Private BBQ dinner by the sea

Dinner on The Sand

The perfect day requires the perfect meal.
We will prepare a romantic dinner just for the two of you.

Indulge in a [private beach BBQ](#) dinner overlooking the Andaman Sea, recalling the experience of dining on your secluded beach. Immerse yourself in the feel of the sand and the rejuvenating scent of the sea—a hidden gem embraced by sandy shores.

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.

PRICE : THB 12,000 NET/COUPLE

Dinner on the Sand

Private Dinner by the Sea

COCKTAILS (one cocktail per person)

WELCOME SIGNATURE

The Shore Love, Freshen Up, Tropical Sunset.

APPETIZERS

TRIO ANDAMAN SKEWERS

Lamb, Rock Lobster and King Crab with a medley of sauces.

ANDAMAN OYSTERS

Freshly shucked with condiments.

SOUP

TOM KA KATA NOI

A delicate Thai style coconut soup served in a coconut shell complimented with freshly grilled mantis prawns.

FIRST COURSE

PHUKET LOBSTER & SEABASS

Lobster served with a mango-avocado-jalapeno salsa served with Andaman seabass, cooked & wrapped in a banana leaf with Mediterranean herbs.

SHERBET

LIME-MINT AND VODKA SHERBET

MAIN COURSE

MIXED SATAY

A medley of satays with Rack of lamb, Pork tenderloin & Chicken served with 2 different peanut sauces, & Ajaad sauce, complimented with grilled potatoes and vegetables.

DESSERTS

FRUIT FLAMBÉ WITH ICE CREAM

Peaches and grapes with homemade Madagascar vanilla ice cream.



*"Love does not consist in gazing at each other,
but in looking outward together in the same direction.."*

A uniquely modern, romantic dinner.

Dinner at The Shore Wedding Chapel

Best of the best and
the most romantic place to say "Yes, I Do"

Indulge in a one-of-a-kind dining experience at
The Shore Wedding Chapel, perched atop the resort
with a 180-degree view of the Andaman Sea.

Immerse yourself in the romantic ambiance, savoring expertly
crafted meals that complement the breathtaking surroundings.

Dinner at The Chapel offers a perfect blend of serenity,
romance, and gastronomic delight—a truly unforgettable evening
of sophistication and charm.

PRICE : THB 12,000 NET/COUPLE

Dinner at The Shore Wedding Chapel

COCKTAILS (one cocktail per person)

WELCOME SIGNATURE

The Shore Love, Freshen Up, Tropical Sunset

CANAPÉS

THE MAGIC OF LOVE

Seared Hamachi, fennel cream sauce.
Yellow fin tuna tartar, coconut and passion fruit,
Smoked duck, green apple tartar and raspberries.

APPETIZERS

THE JEWEL OF THE OCEAN

Japanese scallop, yogurt-dill reverse specification, Yuzukosho and Ponzu.
With marinated bell peppers, apple smoke and Maldon salt.

SOUP

DUCK CONSOMMÉ

Dice potatoes, carrot, beetroots.

FIRST COURSE

SEA BASS "LOUP DE MER"

Andaman seabass, cooked in rock salt,
butter milk & coconut sauce and served with seawater smoke.

SHERBET

MANGO-PASSION FRUIT AND VODKA SHERBET

MAIN COURSE

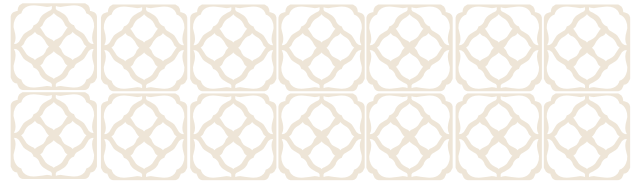
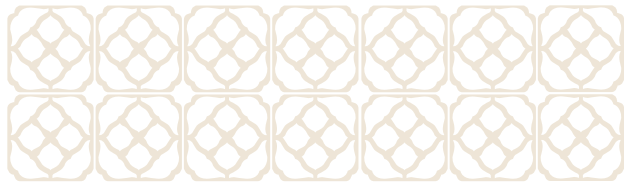
WAGYU BEEF TENDERLOIN

Wagyu beef tenderloin, potato-truffle espuma, Chanterelles mushroom sauce
Flambé with Cognac and grilled vegetables.

DESSERTS

ART OF SWEET LOVE

Chocolate custard, burned meringue, Graham cracker streusel.
Crème Anglaise and almond cream.



'There is nothing sweeter than a romantic dinner with your loved one.'

An Intimate One-Table Restaurant

Dinner at The Cove



Experience the privacy of our one table restaurant, illuminated by the soft glow of a chandelier, where every moment is tailored for an intimate and unforgettable dining experience at The Cove.

Indulge in a profoundly romantic set dinner adorned with enchanting decorations. This evening is crafted to invigorate the passion in your love.

Our chef meticulously prepares the menu for your special meal, decorated in shades of red symbolizing love.

PRICE : THB 8,000 NET/COUPLE*



Dinner at The Cove

A One Table Restaurant

APPETIZERS

TUNA TARTARE AVOCADO

Sashimi grade yellow fin tuna complimented with micro greens, vine on cherry tomatoes, mango salsa, wasabiyo sauce & egg-lemon emulsion

or

SALMON CARPACCIO AND MARINATED CRAB MEAT

Imported Norwegian salmon thinly sliced dressed with caper fruits, Taggiasca olives, guacamole & marinated dressed crab.

SOUP

JERUSALEM ARTICHOKE SOUP

A delicate soup with earth tones topped with a poached oyster & artichoke chips

or

MUSHROOM CAPPUCCINO

Velvety smooth mushroom soup of porcini and chanterelle mushrooms infused with a delicate touch of truffle & scented foam.

PALLET CLEANSER

A refreshing pallet cleanser of Pomegranate & vodka Italian granita.

MAIN COURSE

HERBS AND PISTACHIO CRUSTED RACK OF LAMB

Imported New Zealand lamb marinated with a pistachio crust grilled to perfection served alongside stuffed gratin potatoes finished off with a whole grain mustard-garlic sauce & lamb jus.

or

GRILLED LOBSTER TAIL & HOKKAIDO SCALLOP

Giant Phuket lobster flame grilled complemented with pan seared Hokkaido scallops, complimented with garlic butter & seasonal vegetables

DESSERT

RED WINE POACHED PEAR

Succulent pear poached in a red wine reduction scented with rosemary & cinnamon, serve with homemade vanilla ice cream

Dine by Moonlight & Candlelight

Romantic Candlelight Waterfront Dinner

Escape to an enchanting evening at our Romantic Candlelight Waterfront Dinner. Dine beneath the glow of moonlight and candlelight, soft flickers casting an intimate ambiance by the pool. With the sun setting over the Andaman Sea, relish a specially crafted dinner for two, perfectly complementing the serene setting.

Our chef's curated menu promises a magical and unforgettable seaside dining experience.

THB 8,000 NET FOR 2 PERSONS



STARTER

PAN - SEARED SCALLOP MIYAKI JAPAN

Crab, avocado, mango,
salsa tomatoes tower, salmon roe caviar,
Micro green wild honey dressing

SOUP

WINTER TRUFFLE SOUP

Flavored with black truffle paste
and chanterelle mushroom

MAIN COURSE

AUS EBONY MB2-3 GRAIN FED ANGUS TENDERLOIN

Roasted baby potatoes, pepper sauce
Flambé with Port wine

or

BAKED OF PHUKET LOBSTER TAIL

Saffron cream, vegetables, baby carrot
and potato of the day

DESSERT

MOLTEN CHOCOLATE LAVA CAKE
with vanilla ice cream and mixed fruit in season

COFFEE OR TEA

With pasties mignon

Exclusively for you and your special one.

Romantic In-Villa Tapas Wonder

THB 3,900 NET FOR 2 PERSONS

Celebrate your special evening with our Romantic In-Villa Tapas Wonder. Immerse yourselves in an enchanting night with a private dinner experience in the serenity of your villa, featuring a curated Tapas set dinner crafted exclusively for you and your loved one. As the sun gracefully sets, cherish the breathtaking view from the comfort of your villa. Our chef passionately prepares an array of delightful Tapas, with each dish a culinary masterpiece designed to enhance the intimate ambiance of your evening.



CHILLED PHUKET LOBSTER

Wild honey dressed and fried ginger, mixed micro green, cherry tomato

MEE KROB Golden crispy noodle

MOZZARELLA CHEESE

Marinated tomato and extravirgin olive oil

YAM SOM OH Salad of pink pomelo and white prawn in spices dressing

CRAB CAKE Highest quality blue crab cake set atop has avocado salad with sharp ginger - lime vinaigrette

MUSHROOM AND AUBERGIN

With tomato, truffle perfume

REFRESHING CHILLED TOMATO SOUP

With bread croutons and chopped parsley

MEAT & FISH

ROASTED CHICKEN BREAST

Filled with s. danielle ham, mushrooms, red wine and juniper sauce

THE HARBOR DUO FISH

Grilled fillet of salmon and seabass garnished with wasabi mashed and passion fruit sauce

POTATO CRUSTED ANGUS TENDERLOIN

With sautéed chopped pepperoni and green spinach, glazed baby carrot and light sage and balsamic reduction

SWEET

3 Different kind of mini pastry,
Mixed fresh fruits
Lucky Thai sweets

A romantic photograph of a bride and groom walking away from the camera on a sandy beach at sunset. The bride is on the left, wearing a white dress and a long veil, holding a large bouquet of white flowers. The groom is on the right, wearing a white shirt and a light-colored vest. The sun is low on the horizon, creating a warm, golden glow over the ocean and the couple. The text "Additional Service" is written in a cursive font in the upper middle part of the image.

*Additional
Service*

Additional Services

Discover our selection of Add-ons to customize your experience, featuring choices like extra photography, videography, floral arrangements, live violin performances, and more.



Photographer Service

1 hour	THB 10,000 NET
3 hours	THB 15,000 NET

(Download approximately 100 photos via Dropbox after 4-6 weeks from the shooting day. Raw files are not available.)



Videographer Service

1 hour	THB 10,000 NET
3 hours	THB 15,000 NET

(Download file (2-4 minutes) via Dropbox after 4-6 weeks from the shooting day. Raw files are not available.)



Violin or Saxophone

2 hours	THB 15,000 NET
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Experience enchanting dinner melodies with live violin or saxophone service.



Acoustic Band (Live Music)

1 hour	THB 6,000 NET
3 hours	THB 16,000 NET

Enjoy a dinner serenade with an acoustic band, and if you have a special song request, please let us know.

Remark: Additional services must be booked in advance, and availability needs to be checked before making a reservation. Prepayment is required and non-refundable.