

CANDLELIGHT DINNER

WESTERN MENU

RM500.00++ / person

(2 pax min. per booking)

APPETISER

CLASSIC CHICKEN SALAD

Slices of roasted chicken, gently seasoned, atop a bed of crisp, locally-sourced garden greens.

SOUP

CREAM OF TRIO MUSHROOM

Creamy, homemade soup from three varieties of mushroom, drizzled with truffle oil.

MAIN

PAN-SEARED LAMB CUTLET

Teender lamb seared to perfection, served with mashed potatoes and seasonal vegetables.

DESSERT

CRÈME BRÛLÉE

Rich custard with a layer of caramelized brown sugar and mixed berry compote.

OR

APPLE PIE

Apple and cinnamon, caramelised and baked inside a flaky, buttery crust.

QUENCHERS

FRESH FRUIT JUICES COFFEE & TEA



CANDLELIGHT DINNER

ASIAN MENU

RM500.00++ / person

(2 pax min. per booking)

APPETISER

CURRY CHICKPEA SALAD

Chickpeas in curry mayo, fresh vegetables and garden greens, with a side of homemade vinaigrette.

SOUP

SUP TULANG BEREMPAH

Traditional Malay soup brewed from beef stock and an aromatic blend of local spices.

MAIN

CLAYPOT NYONYA GERANG ASAM IKAN

A quintessential Nyonya stew of fish and vegetables that is sour, salty and spicy, served with fragrant, steamed rice.

DESSERT

SAGO GULA MELAKA

Traditional sago pudding drizzled with palm syrup and topped with coconut cream.

OR

CAKE OF THE DAY

A slice of freshly-baked cake from our in-house pattisiere.

QUENCHERS

FRESH FRUIT JUICES COFFEE & TEA



CANDLELIGHT DINNER

SEAFOOOD MENU

RM500.00++ / person

(2 pax min. per booking)

APPETISER

PRAWN SALAD

Juicy, seasoned prawns tossed with romaine lettuce and thousand island dressing.

SOUP

ZUPPA DI PESCE

Seafood marinara soup with squid, clams, black mussels, scallop and prawns, topped with croutons.

MAIN

PAN-SEARED SALMON

Pan-seared salmon filet with orange sauce served with seasonal vegetables & homemade mashed potatoes.

DESSERT

OREO CHEESECAKE

Rich and creamy cheesecake with oreo cookie bits.

OR

PANNA COTTA

Rich custard with a layer of caramelized brown sugar and mixed berry compote.

QUENCHERS

FRESH FRUIT JUICES COFFEE & TEA



CLIFF DINING

An unforgettable, private gourmet dining experience on the Alunan cliff, overlooking the azure South China Seas.

RM500.00++ / person

(2 pax min. per booking)

APPETISER

EGG SALAD OR GRILLED CHICKEN SALAD

SOUP

CREAM OF MUSHROOM SOUP OR SUP TULANG BEREMPAH

MAIN

GRILLED LAMB CUTLET OR PAN-SEARED SALMON OR RIBEYE STEAK OR ROSEMARY CHICKEN THIGH

DESSERT

CRÈME BRÛLÉE OR OREO CHEESECAKE OR MIX BERRIES CHEESECAKE OR APPLE PIE