

CANDLELIGHT DINNER



THE STORY OF CANDLELIGHT DINNER

Embark on an unforgettable romantic journey at Sadara Resort, nestled on the serene shores of Nusa Dua, Bali. Our "Candlelight Dinner by the Sea" offers an intimate dining experience where the gentle whispers of the ocean breeze and the soft glow of candlelight set the stage for cherished memories.

What's Included:

A delectable 4-course set menu, thoughtfully curated to tantalize your taste buds.

Complimentary free-flow ice water to keep you refreshed.

Semi-butler service, ensuring your evening is seamless and special.

A romantic candlelit setup right on the beach, creating an enchanting atmosphere.

A rose flower stalk, symbolizing love and elegance.

Two glasses of mocktail welcome drinks to toast to your special evening.

Freshly baked bread and butter to start your meal with warmth.

Professionally edited photos in soft file format to capture the magic of the moment.



AMUSE BOUCHE

Vegetarian

MASH AVOCADO

Tomato salsa, corn chip



Asian

KING PRAWNS

with dabu – dabu with
green manggo



Western

WARM SEARED SEA SCALLOP

strawberry salsa, miso aioli,
balsamic reduction

COLD STARTER

Western

TUNA TARTAR

Spice tuna tartar, avocado, lime drizzle, greens



Asian

TUNA WAKAME SALAD

Seared tuna, edamame, carrot, rice noodles, sunkist, wakame, pickle ginger, sesame dressing

Vegetarian

WATERMELON CARPACCIO SALAD

Mango salsa, balsamic reduction, baby mesclun, radish, coriander leaf



Western

BARRAMUNDI FILLET

Mashed pumpkin, sautéed baby bean, mushroom, basil oil, mango, avocado, chili salsa, baby mesclun, balsamic reduction.

CHICKEN PICATTA

Seasonal asparagus, baby potatoes, lemon butter caper sauce



Asian

BEEF RENDANG

Caramelized beef tenderloin, big red chili, coconut rice, casava on coconut milk sauce

TANDORI CHICKEN PARATHA (150 GR)

Grilled marinated chicken leg boneless, aromatic spice, mix green salad, honey yoghurt sauce



Vegetarian

VEGAN CURRY

Onion, red curry paste, curry leaf, bean cake, bean curd, eggplant, coriander leave, mango chutney, cucumber mint raita, parsley rice.

ALOO MATAR

Onion, tomatoes, potato, green peas, paratha bread



Western

CHOCOLATE LAVA

With strawberry coulis,
and mango sauce



Asian

MANGO STICKY RICE

Sliced mango, coconut ice cream,
sweet coconut milk sauce,
sesame seed



Vegetarian

FRUIT SALAD

Tropical fruit, ginger compote,
mint leaves, mango sorbet

WINE PAIRING

ENHANCE YOUR ROMANTIC DINNER BY THE SEA AT SADARA RESORT WITH OUR EXQUISITE WINE PAIRING SELECTION, PERFECTLY CURATED TO COMPLEMENT EACH COURSE FOR A TRULY INDULGENT EXPERIENCE.

IDR 450.000/PAX

