

# DREAM DINNER



# THE STORY OF DREAM DINNER

Embark on a romantic journey like no other at Sadara Resort, nestled along the tranquil shores of Nusa Dua, Bali. Our "Dream Dinner by the Beach" offers an unparalleled dining experience where the beauty of the ocean meets exquisite cuisine in an intimate setting

## What's Included:

A delectable 7-course set menu, meticulously crafted to tantalize your taste buds.

Complimentary free-flow ice water to keep you refreshed.

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

An exclusive setup by the beach, with bonfires and lanterns illuminating the night.

Two glasses of sparkling wine to toast to your love.

Welcome bread and butter to start your meal with warmth.

A rose flower stalk, symbolizing love and elegance.

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

# SOUP

## *Vegetarian*

### **STRAWBERRY GAZPACHO SOUP**

A light and refreshing cold soup with cucumbers, onion, and roasted red pepper



## *Asian*

### **TOMYAM GOOM SEAFOOD**

Thai hot and sour seafood soup, fish ball, mushroom, lemongrass, laos, coriander leaf.



## *Western*

### **SADARA SEAFOOD CHOWDER**

Creamy seafood soup, cream, garlic crouton, spring onion sliced

# TROU NORMAND

## MANGO SORBET

Sweetened water with mango flavorings





*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



## *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



*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

*Vegetarian*

### **FRUIT SALAD**

Tropical fruit, ginger compute,  
mint leaves, mango sorbet

*Asian*

### **MANGO STICKY RICE**

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

*Petit Four*

### **OUR CHEF SPECIAL**

# 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

