

ROMANTIC DINNER



THE STORY OF ROMANTIC DINNER

Indulge in an unforgettable evening at Sadara Resort, where the gentle sound of waves and the soft glow of candlelight set the stage for a truly romantic experience. Our "Romantic Dinner by the Sea" offers an intimate five-course dining experience, designed to create cherished memories with your loved one.

What's Included:

A delectable 5-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.

An exclusive setup by the beach, with soft melodies and gentle ocean breezes.

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

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



Asian

MANGO STICKY RICE

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



Vegetarian

FRUIT SALAD

Tropical fruit, ginger compute,
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

