

SOUNDS OF THE SEA DINNER



While you are on Kurumba, reserve an evening to reconnect with your partner over the simple pleasures of an enchanting meal, stylish settings and the sounds of the Indian Ocean. During the *Sounds Of The Sea* dining experience, you will indulge in an extraordinary menu.

Exclusively focused on you, your butler will tend to your every need. Tonight is all about the two of you, sharing a moment you will remember forever. This is a rare opportunity to truly enjoy each other's company, with no interruptions or distractions - apart from the food and the sound of the sea.

The evening includes:

- The stylish set up on the beach or pagoda
- A private butler
- A 3-course menu

TIME OF RESERVATIONS

Reservations are taken between 18:00hrs – 20:00hrs only. Please book 24 hours in advance and reservations are subject to availability and weather. For reservations, call extension 333.

CANCELLATION POLICY

In the case of bad weather conditions the booking will be cancelled by 16:00hrs or moved to the next available day.

PRICING

USD 225++ per person inclusive of a bottle of house wine

USD 170++ per person for food only

* Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes.

Meal plan discount is not applicable.

YOUR DINNER MENU

STARTERS *(choose one)*

- Beetroot foie-gras torchon, beetroot silk with toasted brioche, waldorf salad and balsamic dressing
- Salad of home cured salmon stuffed cream cheese with salmon caviar, orange segment and coriander leaf
- Chilled pea soup with parmesan sorbet **V**
- Pumpkin risotto with glazed walnuts, parmesan shavings and mascarpone **V**

MAIN COURSE *(choose one)*

- Catch of the day with lobster medallion, baby carrots, salsa verde
- Duck confit, gratin dauphinois, green peas puree, red wine sauce **A**
- Beef tenderloin, potato mash, grilled baby squash, chimichurri, red cabbage silk
- Mushroom risotto with black truffles, candied tomatoes, parmesan touille **V**
- Vegetarian cannelloni, paprika béchamel sauce, tomato basil concasse, crispy parmesan chips

DESSERT *(choose one)*

- Dark chocolate and salted caramel lava mousse, pistachio macaron **N**
- Pistachio ice cream, raspberry jelly, orange crisp **N**
- Chocolate almond lime desire, raspberry coulis, raspberry sorbet
- Raw vegan blueberry cake with sesame seed sorbet **V,N**
- Caramelize banana with caramel mousse, lime sorbet **V**

V vegetarian **N** nuts **GF** gluten free