

'There is nothing sweeter than a romantic dinner with your loved one.'

An Intimate One-Table Restaurant

Dinner at The Cove

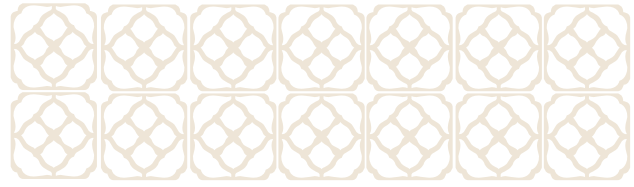
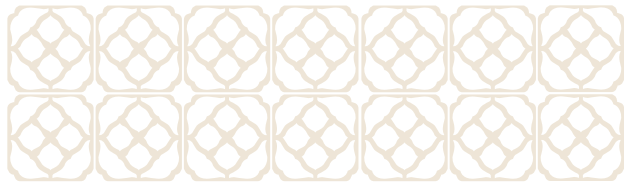
Experience the privacy of our one table restaurant, illuminated by the soft glow of a chandelier, where every moment is tailored for an intimate and unforgettable dining experience at The Cove.

Indulge in a profoundly romantic set dinner adorned with enchanting decorations. This evening is crafted to invigorate the passion in your love.

Our chef meticulously prepares the menu for your special meal, decorated in shades of red symbolizing love.

PRICE : THB 8,000 NET/COUPLE*





Dinner at The Cove

A One Table Restaurant

APPETIZERS

TUNA TARTARE AVOCADO

Sashimi grade yellow fin tuna complimented with micro greens, vine on cherry tomatoes, mango salsa, wasabiyo sauce & egg-lemon emulsion

or

SALMON CARPACCIO AND MARINATED CRAB MEAT

Imported Norwegian salmon thinly sliced dressed with caper fruits, Taggiasca olives, guacamole & marinated dressed crab.

SOUP

JERUSALEM ARTICHOKE SOUP

A delicate soup with earth tones topped with a poached oyster & artichoke chips

or

MUSHROOM CAPPUCCINO

Velvety smooth mushroom soup of porcini and chanterelle mushrooms infused with a delicatetouch of truffle & scented foam.

PALLET CLEANSER

A refreshing pallet cleanser of Pomegranate & vodka Italian granita.

MAIN COURSE

HERBS AND PISTACHIO CRUSTED RACK OF LAMB

Imported New Zealand lamb marinated with a pistachio crust grilled to perfection served alongside stuffed gratin potatoes finished off with a whole grain mustard-garlic sauce & lamb jus.

or

GRILLED LOBSTER TAIL & HOKKAIDO SCALLOP

Giant Phuket lobster flame grilled complemented with pan seared Hokkaido scallops, complimented with garlic butter & seasonal vegetables

DESSERT

RED WINE POACHED PEAR

Succulent pear poached in a red wine reduction scented with rosemary & cinnamon, serve with homemade vanilla ice cream

