



ROMANTIC MOMENT DINNER

Romantic Moment Package

Silavadee's stunning location on a secluded beach with crystal-clear water and breathtaking views makes it the perfect setting for a romantic and intimate wedding.

Venue:	Beach Sun Desk
Back up venue:	Sun Lounge (weather Condition)
Time:	18:00 – 21.00 hrs.
No.of guest:	2 persons
Price:	THB 20,000.- net (included dinner for 2 persons)
Menu:	Seafood Menu Western Menu Thai menu selection The menu paired with our curated selection of wines
Beverage:	Champagne & wine pairing

Package Included

- Exclusive use of a romantic location at the beach
- 3 sets of BBQ dinner (menu attachment)
- The menu is paired with our curated selection of wines
- Nice gazebo set up with fabric decoration
- Stunning Proposal candle light decorations
- Flower vase and rose petals on the dining table with standard set up
- Private Chef and staffs attendance serving you
- One rose flower bouquet (Red or white rose)

ROMANTIC MOMENT DINNER SEAFOOD MENU

AMUSE BOUCHE

Fresh Ireland Oyster

Served on ice with a variety of condiments

Marcello Del Majno Prosecco 

APPETIZERS

Crab Medallion

With lemon zest and wasabi mayo

Windy peaky chardonnay 

SALADS

Avocado and Prawn Salad

Piccini Sparkling Wine 

SOUP

Creamy Seafood Soup

With prawn, calamari and Hokkaido scallop

Cipresseto Rosé 

MAIN DISHES

Lobster Thermidor

Torresella Venezia Pinot Grigio 

GRILLED BUTTERFISH

Creamy spinach and garlic butter fried rice

Served with Thai seafood sauce and white wine sauce

Torresella Venezia Pinot Grigio 

DESSERTS

Lime Cheesecake

TEA OR COFFEE

ROMANTIC MOMENT DINNER WESTERN MENU

AMUSE BOUCHE

Ibérico Ham with Organic Silavadee Melon
Marcello Del Majno Prosecco 🍷

APPETIZERS

Pan Seared Foie Gras
With apple puree and passion fruit chardonnay sauce
Windy peaky chardonnay 🍷

SALADS

Waldorf Salad
Smoked chicken with lemon yogurt dressing, apple, grape, walnut and dates
Piccini Sparkling Wine 🍷

SOUP

Lobster Bisque Soup
Torresella Venezia Pinot Grigio 🍷

MAIN DISHES

Japanese Kobe A5 Wagyu Striploin
Santoro Primitivo Puglia 🍷

or

Australian Lamb Chop Saffron Risotto and Mashed Potato Served with trio of sauces
Santoro Primitivo Puglia 🍷

DESSERTS

Sticky Date & Ginger Pudding

TEA OR COFFEE

ROMANTIC MOMENT DINNER THAI MENU

APPETIZERS

Thung Thong

Crispy prawn dumplings with sweet chili sauce

Prosecco Brut Marcello del Majno 🍷

SALADS

Phla Goong

Tiger prawn with spicy & sour sauce, lemongrass and Thai herbs

Windy peaky pinot noir 🍷

SOUP

Tom Som Pla Hi-Ma

Poached snow fish with Thai herbs and sweet & sour soup

Windy peaky chardonnay 🍷

MAIN DISHES

Slow cooked lamb shank in massaman sauce served with brown rice

Casillero Cabernet Sauvignon 🍷

or

Steamed seabass in mushroom and soy sauce served with riceberry rice

Cipreseto Rosé 🍷

DESSERTS

Khao Niao Mamuang

Nam Dok Mai mango with sticky rice and coconut sauce

TEA OR COFFEE