Kandolhu Beach Dinner

A La Carte & Ultimate Inclusions

It is with pleasure we present to you a carefully designed menu by Head Chef Mickaël to enjoy on the white sands at water's edge.

Please make your selections with a member of our food and beverage team.

Bon apétit under the stars!



Amuse Bouche

Honey Glazed Duck, Caramelized Nectarine, Rocket Foam

...Or...

Crab Cromesquis, Zucchini Cream, Chervil

Soup

Jeresulem Artichoke Veloutee, Bresaola Dust, Ciabatta Crisp, Hazelnut oil

Appetiser

Lobster Raviole, Poached Enoki, Lemon Grass Broth, Fried Thai Basil

...Or...

Fried Gnochi, Pesto, Shaved Parmesan

Main Course

Beef Fillet, Cauliflower Textures, Butter Poached Asparagus, Jerez Jus Corsé

...Or...

Olive Oil Poached Salmon, Green Pea Risotto, Fresh Goat Cheese, Pink Radish, Rocket

...Or...

Pumpkin Risotto, babe spinach leaves, Feta Cheese

Dessert

Chocolate Fondant, Cherry Amaretto, Kandolhu Basil Sorbet

...Or...

Selection of Homemade Ice Cream

...Or...

Classic New York Cheese Cake, Mango Texture