

♥ VALENTINES DAY

14 FEBRUARY 2019

ROMANTIC DINNER ON THE BEACH



EXPERIENCE AN UNFORGETTABLE VALENTINES WITH US!
SPOIL A LOVED ONE WITH A SPECIAL SET MENU DESIGNED BY OUR EXECUTIVE
CHEF, BOTTLE OF HOUSE SPARKLING WINE AND BE SERENADED BY
LIVE VIOLIN

PRICE: 6,500 THB++ PER COUPLE

Bookings are compulsory as space is limited.

To reserve your table, email: walter@thevillage-coconutisland.com



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SET MENU

AMUSE BOUCHE

Foie gras

Seared Provençale foie gras Red wine shallot confit

Vegetarian option: Organic home-made mushroom ravioli with pumpkin curry cream

APPETIZER

Salmon gravlax

7-day home-cured 'The Village' salmon gravlax and Hov mustard sauce

Vegetarian option: Tofu Satay served with green mango with cashew nut salad

CHEF'S SPECIAL COURSE

Fresh Oyster

Fresh fine de Claire oyster served with fresh lemon and a tomato & strawberry salsa


Scallop

Seared scallop served with fresh lemon and a tomato & strawberry salsa

SOUP

Cheesy Cauliflower Soup

Organic Phuket cauliflower with vintage British cheddar cheese topped with sour cream & a black olive crust



MAIN COURSE

Beef

Grilled Australian beef tenderloin with rosemary potatoes, caramelised carrots & rocket salad served with Port wine sauce & roasted garlic


or

Lobster

Slow cooked Phuket lobster with herb oil served with grilled tomato cherries, rosemary potatoes, green pea puree, rocket & lobster jus

or

Lamb



Seared Swiss rack of lamb served with jeera potatoes, broccoli puree, creamy spinach and garlic cream & lamb jus

or

Ramen

Japanese ramen with red curry in coconut milk served with mushroom balls, bok choy and shiitake mushrooms "Gaeng phed Ramen"

DESSERT

Sweet love

Tuile Chocolate mosses & banoffee with Berry sauce