

# EXCLUSIVE DINING AT YCONA LUXURY RESORT



## DINE UNDER THE STARS

**BOOKING: 24 HOURS  
IN ADVANCE**

Escape to a secluded beach for an unforgettable romantic dinner. As the sun sets, our elegantly decorated table, surrounded by fairy lights and plush cushions, awaits you. Indulge in a gourmet tropical menu of your choice featuring fresh seafood and exotic desserts, paired with fine wines or tropical cocktails. Enjoy personalized touches and a stargazing finale. Perfect for celebrating love, our tropical beach dinner offers an enchanting evening of intimacy and natural beauty. Make memories that last a lifetime in this exquisite coastal haven.

# 1/OCEAN'S SYMPHONY DINNER



## AMUSE BOUCHE

### *Crab Salad with Avocado Mousse*

Delicately paired with refreshing citrus segments for a zesty start.

## STARTER

### *Butter-Poached Prawn with Truffle Hollandaise*

Served alongside sautéed baby carrot and a creamy saffron risotto, elevating every bite.

## MAIN COURSE

### *Ocean's Symphony*

Succulent lobster drizzled with garlic butter, prawns glazed with a zesty lemon-dill sauce, seared catch of the day, and tender calamari with a hint of chili and lime, served with your choice of fragrant basmati rice or roast potato wedges.

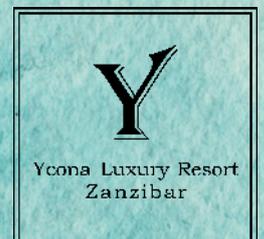
## DESSERTS

### *Caramelized Banana Indulgence*

Caramelized bananas from our garden served with Zanzibar coconut ice cream.

**USD 125 per person**

**Add a bottle of Champagne for USD 325**



# 2/TROPICAL INDULGENCE DINNER



## AMUSE BOUCHE

### *Octopus Carpaccio*

Tender marinated octopus with fresh coconut, paired with sweet potato and crisp plantain chips.

## STARTER

### *Cigale Catalan*

Delicately seasoned cigale de mer, served with gazpacho and foamed egg white.

or

### *Chicken Ballotine*

Perfectly panfried, filled with gorgonzola and spinach.

## MAIN COURSE

### *Charred Tiger Prawns*

Tossed in a fiery tomato & garlic sauce, served atop al dente linguine.

or

### *Marinated Beef Fillet*

Tender and juicy, with a classic béarnaise sauce and layers of golden potato pavé.

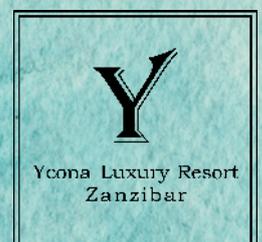
## DESSERTS

### *Tropical Fruit Pavlova*

A light and airy meringue topped with fresh, vibrant tropical fruits and a hint of cream.

**USD 105 per person**

**Add a bottle of Champagne for USD 325**



# 3/VEGETARIAN DELIGHT DINNER



## AMUSE BOUCHE

### *Smoked Avocado Tartare*

A rich and smoky twist on creamy avocado, crafted to tantalize the palate.

## STARTER

### *Yogurt Risotto*

Creamy risotto infused with a delicate touch of citrus for a refreshing balance.

## MAIN COURSE

### *Roasted Butternut Squash*

Perfectly caramelized and topped with savory tapenade, fresh rocket, creamy buffalo mozzarella and spiced walnuts for a delightful crunch.

## DESSERTS

### *Mango, Banana, and Coconut Tart*

A tropical medley of flavors nestled in a crisp tart, finishing the meal on a sweet note.

**USD 95 per person**

**Add a bottle of Champagne for USD 325**

