



THE SEMINYAK
BEACH RESORT & SPA

CANDLELIGHT
Romantic Dinner



Exclusive Beachfront Romance

Celebrate love with an intimate beachfront dinner for two, surrounded by the warm glow of 100 candles, the gentle ocean breeze, and the soothing sound of the waves

at Purnama Pavilion

Dinner with Champagne - *IDR 6,000,000++ per couple*

Dinner without Champagne - *IDR 4,500,000++ per couple*

A True Balinese Discovery Dinner - *IDR 4,500,000++ per couple*

All prices are subject to 10% service charge & 11% prevailing government tax



Sanje Restaurant



Sanje Gazebo



Santan Restaurant

Island Romance

Celebrate romance in paradise with an enchanting dining experience for two. Surrounded by Bali's timeless beauty, enjoy exquisite cuisine and create unforgettable memories together

Dinner with Champagne - *IDR 4,500,000++ per couple*

Dinner without Champagne - *IDR 3,500,000++ per couple*

A True Balinese Discovery Dinner - *IDR 3,500,000++ per couple*

All prices are subject to 10% service charge & 11% prevailing government tax

Romantic Dinner Menu



Candlelight Romantic Dinner with Champagne

Candlelight Romance Trio Canapé

*finfish mosaic with wasabi espuma
beetroot delight with feta crumble
potato terrine with Korean beef tartare*

Amuse-Bouche

Parmesan Balloon

beef bresaola and balsamic caviar

Entrée

Hamachi Crudo

dashi and parsley emulsion, cassava nori crackers

Trou Normand

Lime Sorbet

Plat Principal

Wagyu Filet Mignon Wellington

*foie grass, peppercorn sauce, cime di rapa
or*

Lobster Thermidor

*creamy tarragon beurre blanc, cauliflower rôti
or*

Salmon & Scallops

*oysters and champagne sabayon, green peas purée, beetroot tuile
or*

Truffle Chicken Breast

Madeira sauce, polenta, asparagus

Dessert

Valrhona Chocolate Lava Cake

served with raspberry coulis and vanilla ice cream

Petit Fours

Lemon curd, raspberry praliné, coconut macaroons, hazelnut truffle

Romantic Dinner Menu



Candlelight Romantic Dinner without Champagne

Amuse-Bouche

Parmesan Balloon
beef bresaola and balsamic caviar

Entrée

Hamachi Crudo
*dashi and parsley emulsion,
cassava nori crackers*

Trou Normand

Lime Sorbet

Plat Principal

Wagyu Filet Mignon Wellington
*foie grass, peppercorn sauce,
cime di rapa*
or

Lobster Thermidor

*creamy tarragon beurre blanc,
cauliflower rôti*
or

Salmon & Scallops

*oysters and champagne sabayon,
green peas purée, beetroot tuile*
or

Truffle Chicken Breast

madeira sauce, polenta, asparagus

Dessert

Valrhona Chocolate Lava Cake
*served with raspberry coulis
and vanilla ice cream*

Petit Fours

Lemon curd, raspberry praliné,
coconut macaroons, hazelnut truffle

A True Balinese Discovery Dinner

Crackers & Sambal

Amuse-Bouche

Chicken Sate Lilit

Chilled First Course

Lawar Nangka
*chopped jackfruit with pork skin
and grated coconut*

Warm First Course

Gurite Suna Cekuh
*marinated octopus with garlic aromatic
ginger, rujak bengkoang*

Soup

Jukut Ares

*Balinese duck soup with young
banana stem*

Main Course

Nasi Campur

*sate udang base tomat, pepes ikan,
cumi goreng tepung, jukut kalas,
nasi kuning, sambal embe,
kerupuk udang*

Dessert

Pandan Panna Cotta,
coconut, gula Bali, jackfruit

Petit Fours

Dadar gulung, wajik, kue ku