



NH COLLECTION

SAMUI • PEACE RESORT

Romantic Dinner

— A Night to Remember —

Indulge in a night of pure bliss, where love, food, and ambiance intertwine to create an unforgettable experience. Whether you dream of a moonlit dinner on the beach or a private villa soirée, we've crafted the perfect evening for you and your loved one.

PACKAGES

THB 6,500 NET PER COUPLE INCLUDING 2 GLASSES OF WINE

Vegetarian Set Menu

THB 7,500 NET PER COUPLE INCLUDING 2 GLASSES OF WINE

Western Set Menu

THB 8,500 NET PER COUPLE INCLUDING 2 GLASSES OF WINE

Thai Inspired Set Menu

THB 9,500 NET PER COUPLE INCLUDING 2 GLASSES OF WINE

Ocean Inspired Set Menu

* A minimum of two persons is required for each booking,
and reservations should be made at least one day in advance.

Romantic Dinner

Vegetarian Set Menu

Amuse Bouche

Crispy Fried Avocado

Starter

(Please choose one dish from below options)

Compressed Watermelon, Feta Cheese and Balsamic Vinaigrette

Watermelon, cherry tomato, thinly sliced radishes, micro herbs and Feta cheese crumble

Melon Tartar with Mint Caviar

Melon, tomato, lemon, olive oil, fresh mint and black pepper

Soup

Roast Tomato Soup with Potato Croutons

Roast tomato, garlic bread, basil oil and potato croutons

Main

(Please choose one dish from below options)

Grilled Cauliflower Steak

Roasted cauliflower, lemon, garlic, chimichurri vinaigrette, toasted almond

Porcini Mushroom Risotto

Risotto rice, mushroom, olive oil, and Parmesan cheese

Dessert

Coconut Panna Cotta with Poached Strawberries

Fresh cream, vanilla, coconut milk and strawberries

Fresh Seasonal Fruits

Tropical fresh fruits

Romantic Dinner

Western Set Menu

Amuse Bouche

Smoked Salmon Macarons with Caviar

Smoked salmon mousses on top of the macarons shells

Salad

(Please choose one dish from below options)

Fennel Orange Salad

Fennel, orange, stawberry, red onion,
olive oil, kosher salt

Salmon Tartar with Dill Caviar

Salmon tartar, fig cream, caper berry
with dill caviar

Soup

Tomato Basil Bisque served with Melba Garlic

Creamy tomato soup with garlic melba toast and basil foam

Main

(Please choose one dish from below options)

Roasted Beef Tenderloin with Tuile

Grilled beef tenderloin with grilled onion,
sauteed baby root vegetables, mashed potato, beef jus

Seared Seabass, Grilled Porcini, Lentil Salsa with Lime Pesto Cream

Seared seabass, grilled porcini, asparagus,
baby carrots with Lentil salsa and lime pesto cream

Gambas Al Ajillo served with Wild Rice

Tiger prawns, olive oil, garlic, parsley served with black rice

Dessert

Preserved Lemon Panna Cotta with Pistachios, Berry and Mint Compote

Lemon Panna cotta served with vanilla ice cream, berries

Fresh Seasonal Fruits

Tropical fresh fruits

Romantic Dinner

Thai Inspired Set Menu

Amuse Bouche

Mar Hor

Minced chicken with peanut, coriander,
sweet turnip and pineapple

Starter

Yum Nua

Thai Beef Salad
Grilled beef steak, cucumber, tomato,
grapes, fresh mint and cilantro herbs

Por Pia Tod

Fresh Spring Rolls
Prawn, mango, coriander,
lime and cucumber

Soup

Tom Yum Koong with Lime and Chilli

Tiger prawns with mushrooms, tomato, galangal and lemongrass

Main

(Sharing Thai Style)

Massaman Australian Beef Cheek Curry

Roasted beef cheek with Massaman curry,
coconut milk

Stir- Fried Mixed Vegetable

Stir-Fried mixed vegetable
in oyster sauce and garlic

Gai Pad Med Mamuang

Chicken, oyster sauce, soy sauce,
chilli, cashew nuts

Thai Jasmine Rice

Dessert

Thai Mango Cheese Cake

Served with vanilla ice cream

Fresh Seasonal Fruits

Tropical fresh fruits

Romantic Dinner

— Ocean Inspired Set Menu —

Amuse Bouche

Kong Sarong

Deep fried wrapped shrimp with noodle

Starter

Pomelo Salad with Grilled Prawns

Thai famous pomelo salad with local prawns and roasted coconut, crispy onion, squeezed lime, fish sauce and palm sugar

Deep-fried Snapper with Thai Herbs

Fried fish marinated in our secret recipe, Thai herbs served with sour spicy sauce

Pla Seafood

Spicy seafood salad with lemongrass, kaffir leaf, chilli paste and fresh mint

Soup

Tom Yum Koong with Lime and Chilli

Tiger prawns with mushrooms, tomato, galangal and lemongrass

Main

(Sharing Thai Style)

Puu Phad Phong Kraree

Stir-Fried blue crab in yellow curry with Thai celery, green onion, fish sauce and egg

Stir- Fried Mixed Vegetable

Stir-Fried mixed vegetable in oyster sauce and garlic

Betal Leave and Grilled Tiger Prawns in Coconut Curry

Grilled tiger prawns, betel leave, kaffir leaf, fish sauce and coconut milk

Coconut Rice

White rice in coconut milk

Dessert

Mango Sticky Rice with Coconut Carviar

Sticky rice, fresh mango served with home-made coconut ice-cream

Fresh Seasonal Fruits

Tropical fresh fruits