

HOLIDAY

AO NANG BEACH RESORT
KRABI

Valentine's *Set Dinner*

14 February 2026

Time : 7.00 p.m. - 10.00 p.m.

Indulge in a night of timeless romance,
thoughtfully curated for an unforgettable Valentine's celebration.

The evening is gracefully accompanied by live jazz performances, setting an elegant and intimate ambiance under the night sky.

Sweetheart
Romantic Dinner

5,500++

per couple



Decorations Arch



Saxophone



Set Dinner
6 Course

Infinity Private
Romantic Dinner

8,800++

per couple



Decorations Arch



Saxophone



Set Dinner
8 Course

Signature Private
Dining Experience

12,000++

per couple



Decorations Arch



Saxophone



Set Dinner
10 Course



A Bottle of
Prosecco

Table Reserved Please Contact Front Desk or Restaurant Call 075 810 888

HOLIDAY

AO NANG BEACH RESORT
KRABI

Valentine's

Set Dinner

Sweetheart Romantic Dinner 6-Course Exquisite Cuisine

AMUSE BOUCHE

Mango Meringue Puri

Mango meringue with sweet mango & tamarind sauce stuffed crisp puri topped with lobster bisque foam & green olive oil.

SALAD

Giant Octopus (Tako) Caviar Salad

Octopus (tako) marinated in shoyu sauce and sous-vide, served with salad and caviar & dressing.

SOUP

Consommé Aus. Beef Cheeks Soup

Authentic French clear soup, simmered for 12 hours, served with Australian beef cheek topped with cheese pie served with rose cheese breadsticks.

SHERBET

Lemon Sherbet with Rose Crumble & Sweet Berry Sauce

MAIN DISH

Surf and Turf

Grilled Aus. Beef Tenderloin 150g. & tiger prawn served with grana Padano parmesan cheese potato, baked sweet tomatoes with herb, green beans puree, white cream foam, red wine sauce, café de' Paris sauce.

OR

Ocean Duo Wrapped Ashore

Sous vide premium salmon & tuna stuffed with truffle tom yum paste roll with prosciutto ham served with scallops potato puff, butter asparagus & roses Thai herb beurre blanc sauce mosaic style.

DESSERT

Holiday Lovely Sweet

Red velvet cream cheese chocolate balls with Raspberries sauce garnish with wild fruit berry.

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AO NANG BEACH RESORT
KRABI

Valentine's *Set Dinner*

Infinity Private Romantic Diner 8-Course Exquisite Cuisine

AMUSE BOUCHE

Mango Meringue Puri

Mango meringue with sweet mango & tamarind sauce stuffed crisp puri topped with lobster bisque foam & green olive oil.

STARTER

Southern Lobster Fritter

Deep fried lobster with ming aralia in curry served with sweet & sour sauce.

SALAD

Giant Octopus (Tako) Caviar Salad

Octopus (tako) marinated in shoyu sauce and sous-vide, served with salad and caviar & dressing.

SOUP

Consommé Aus. Beef Cheeks Soup

Authentic French clear soup, simmered for 12 hours, served with Australian beef cheek topped with cheese pie served with rose cheese breadsticks.

SHERBET

Lemon Sherbet with Rose Crumble & Sweet Berry Sauce

Light Course

Light USA Scallop

Sear USA scallop served with corn mousse cream and crab foam.

MAIN DISH

Surf and Turf

Grilled Aus. Beef Tenderloin 150g. & rock lobster served with grana Padano parmesan cheese potato, baked sweet tomatoes with herb, green beans puree, white cream foam, red wine sauce, café de' Paris sauce.

OR

Ocean Duo Wrapped Ashore

Sous vide premium salmon & tuna stuffed with truffle tom yum paste roll with prosciutto ham served with scallops potato puff, butter asparagus & roses Thai herb beurre blanc sauce mosaic style.

DESSERT

Holiday Lovely Sweet

Red velvet cream cheese & chocolate balls with Raspberries sauce garnish with wild fruit berry.

HOLIDAY

AO NANG BEACH RESORT
KRABI

Valentine's

Set Dinner

Signature Private Dining Experience 10-Course Exquisite Cuisine

AMUSE BOUCHE

Lobster & Mango Meringue Puri

Mango meringue with sweet mango & tamarind sauce stuffed crisp puri topped with lobster bisque foam & green olive oil.

STARTER

Southern Lobster Fritter

Deep fried lobster with ming aralia in curry served with sweet & sour sauce.

SALAD

Giant Octopus (Tako) Caviar Salad

Octopus (tako) marinated in shoyu sauce and sous-vide, served with salad and caviar & dressing.

SOUP

Consommé Aus. Beef Cheeks Soup

Authentic French clear soup, simmered for 12 hours, served with Australian beef cheek topped with cheese pie served with rose cheese breadsticks.

SHERBET

Lemon Sherbet with Rose Crumble & Sweet Berry Sauce

LIGHT COURSE

Light USA Scallop

Sear USA scallop served with corn mousse cream and crab foam.

MAIN DISH

Surf and Turf

Grilled Aus. Beef Tenderloin 150g. & Phuket lobster served with grana Padano parmesan cheese potato, baked sweet tomatoes with herb, green beans puree, white cream foam, red wine sauce, café de' Paris sauce.

OR

Ocean Duo Wrapped Ashore

Sous vide premium salmon & tuna stuffed with truffle tom yum paste roll with prosciutto ham served with scallops potato puff, butter asparagus & roses Thai herb beurre blanc sauce mosaic style.

CHEESE COURSE

Lover Cheese & Fruit

Brie cheese, cream cheese, ricotta cheese, camembert cheese with wild berries and dried fruits.

DESSERT

Holiday Lovely Sweet

Red velvet cream cheese & chocolate balls with Raspberries sauce garnish with wild fruit berry.

Petit Fours

Krabi Conch Macarons

Three flavors of conch meat in colorful cream cheese macarons.