

8TH - 10TH AUGUST

Check in at **Seda Lio** El Nido, Palawan
With SolarHive and Sungrow

Check in — Friday, 8th August

Check out — Sunday, 10th August

Presented by **Solarhive** x **Sungrow**



Join us for an exclusive weekend retreat in El Nido, Palawan, with a luxurious stay at Seda Lio. This curated experience blends relaxation, coastal ambience, and elevated dining.

On Friday, 8th August, enjoy sunset cocktails and Spanish paella at Chabacano, followed by beachfront drinks at Panorama Beach Club.

On Saturday, 9th August, savour a French-inspired degustation at Taas, El Nido's elevated culinary escape.

Limited spots available — RSVP now to be part of this unforgettable weekend.

RSVP @

www.solarhive.com.sg/el-nido

✉ david@solarhive.com.sg

8TH AUGUST

You are invited to an evening at
Chabacano & the Panorama Beach Club

Date — Friday, 8th August

5:30pm to 8:30pm — Chabacano

8:30pm to Late — Panorama Beach Club

Presented by **Solarhive** x **Sungrow**



About the Evening

Join us for an exclusive evening of fine dining and coastal ambience.

Guests will be chauffeured to **Chabacano**, a celebrated Spanish restaurant, for dinner from **5:30pm to 8:30pm**. Enjoy paella by chef **Nanni**, paired with cocktails as the sun sets.

Afterwards, we'll continue to **Panorama Beach Club**, where a private booth and bottle service await to conclude the evening in style.

RSVP @

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9TH AUGUST

You are invited to an evening at
Taas, an Intimate Degustation Experience

Date: Friday, 9th August

Time: 6:00 PM

Location: *Tass - El Nido's Elevated Culinary Escape*

Presented by **Solarhive** x **Sungrow**

About the Evening

Join us for an exclusive French-inspired degustation tasting at Taas, a fine dining restaurant perched above the lush landscape of El Nido. Guided by seasonal ingredients and creative technique, Taas offers an intimate and elevated experience celebrating flavour, form, and place.

"Every dish tells a story. Thank you for coming to taste them."

Tasting Menu

Amuse-Bouches

Porcini tartlet with ricotta, truffle & cured ham
Beef bourguignon cromesquis
Gravlax of fix & crab

Starters

Smoked fish tartare, cockles & mussels, herb jus,
beetroot carpaccio
Prawn ravioli with Armoricaine sauce

Mains

Seared fish, smoked cauliflower mousseline,
tonka bean beurre blanc
Lobster, truffle emulsion, black garlic condiment

Desserts

Chocolate & hazelnut in various textures
Mini lemon tart & madeleine



RSVP @

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