

LUNCH AND DINNER MENU

Appetizers & Salads

Luxury Chilled Seafood Platter

6 Fine de Clair Oysters | 4 River prawns | 4 New Zealand mussels | 4 Legs Alaska king crab legs

Each seafood platter is served with lemon wedge, green chili sauce and cocktail sauce

Burrata Cheese with Tomato Confit

Rocket leaf, balsamic dressing

Caesar Salad

Foie Gras

Pan fried with mango sauce

Smoked Salmon Platter

Som Tum Gai Yang

Spicy green papaya salad with dried shrimps and peanuts served with grilled chicken skewers

Soup

Spicy Lobster Bisque (individually served)

Risotto

Wild Mushroom and Green Asparagus Risotto (individually served)

Mains

BBQ Pork Ribs

Served with grilled vegetables

Grilled Australian Rump Beef "Tagliata"

With rocket leaf, cherry tomatoes and parmesan cheese

Goong Thipparod

Deep fried prawns with sweet basil and tamarind sauce

Pla Krapong Sam Rod

Deep fried white snapper with sweet chili sauce

Phad Pak Ruam Jae

Stir fried mixed vegetables with light soya sauce

Jasmine Steamed Rice

or

Italian focaccia Bread

Desserts

Tiramisu

Chocolate Mousse

Tropical Fresh Fruit

Includes local drinking water, coffee and tea

Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, allergies or food intolerances. Our chefs will be delighted to prepare your favorite dish.
All prices including 10% service charge and 7% government tax.