

ROMANTIC BEACH DINNER

INTERNATIONAL

Yellow Fin Tuna

Raw Tuna, soy & sesame marinade, daikon chiffonade

Crab Meat Salad

Crab meat, ebiko roe, avocado, mimosa vinaigrette

Australian Black Angus Beef Tenderloin

Grilled & sliced, artichokes, shaved parmesan, mushroom jus de viande
or

Grouper

Pan roasted fillet, smoky eggplant, hot basil leaf,
peppercorn & XO Cognac sauce

Charlotte

Araguani chocolate, passion fruit

THAI

STARTER

Individually served

Duck Breast Rolls

Smoke duck breast, yam bean, rosella sauce

Scallop Yum Ta-krai

Grilled Hokkaido scallop, lemongrass salad, crispy betel leaf

Tang Mo Salmon

Raw salmon, watermelon, salmon roe, crispy shrimp & shallot dip

MAIN

Sharing style

Tiger Prawn

Tiger prawn, homemade yellow curry sauce

Lamb

Grilled lamb, honey & cumin marinade, galangal flakes

Asparagus Crab Meat

Steamed asparagus, crab meat, abalone oyster sauce

DESSERT

Individually served

Signature Banana Fritter

Homemade coconut ice-cream, cinnamon honey dip

Set menu for 2 persons including a bottle of Sparkling Wine at THB 5,500++

Set menu for 2 persons including a bottle of Louis Roederer Brut Premier Champagne at THB 8,300++

All prices are in Thai baht and subject to 10% service charge and 7% government tax.