

Romantic Beach Dinner

International

Pan-fried Foie Gras & Hokkaido Scallop

Shaved Pata Negra Ham | Morel & Marsala Sauce

Tartar of Andaman Yellowfin Tuna

Toasted Sesame | Shoyu Marinade | Fresh Daikon

Australian Black Angus Beef Tournedos

Creamy Mashed Potato | Roasted Asparagus | Truffle Sauce

or

Grilled Phuket Lobster

Potato Salardaise | Green Asparagus | Shiitake Mushroom | Saffron Butter Sauce

Araguani Chocolate Dome

Raspberry Parfait | Crumbled Ivory Chocolate

Thai

Starter

Individually served

Crab Meat & Claw Soufflé

Coconut Milk Curry Flavored

Fresh Salmon Roll

Seaweed Salad | Wasabi Sauce

Marinated & Grilled Chicken Skewer

Peanut Sauce

Deep-fried Diced Seabass

Green Mango & Pomelo Salad | Lime Vinaigrette

Main

Sharing style

Phuket Lobster

Aromatic Red Curry Sauce | Rambutan | Pineapple | Sweet Basil Leaf

Wagyu Rib Eye Steak

Charcoal Grilled | Crispy Aromatic Thai Herbs

Sautéed Ocean scallop

Green Asparagus | Shiitake Mushroom | Hot Basil Sauce

Dessert

Individually served

Signature Banana Fritter

Homemade Coconut Ice-cream | Cinnamon Honey Dip

Set menu for 2 persons including a bottle of Chandon Brut Sparkling Wine at THB 9,800++

Set menu for 2 persons including a bottle of Louis Roederer Brut Premier Champagne at THB 12,600++

Prices are in Thai Baht and subject to 10% service charge and 7% government tax