

# Candlelight Dinner Menu

## 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