

ROMANTIC BEACH DINNER

INTERNATIONAL

Crispy Cannoli of Scallop Ceviche

Grilled Scallop & Shrimp, Chili & Herb Dressing, In Crispy Homemade Cannoli

Coconut Crab Meat Salad

Crab Meat, Ebiko Roe, Avocado, Mango, Coconut, Lime Mayonnaise Dressing

Australian Black Angus Beef Tenderloin

Crispy Sweet Potato, Truffle Mash, Chimichurri Butter, Red Wine Jus

or

Seared Seabass

Seabass with Black Truffle, Sautéed Zucchini, Beurre Blanc Sauce

Pineapple Carpaccio

Coconut Cream, Cha Long Bay Rum & Vanilla Ice-Cream

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

THB 15,000++ including a bottle of Sparkling wine for 2 persons

THB 20,000++ including a bottle of Champagne for 2 persons

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