

DINNER

on the beach



VEGETARIAN SET

THB 2,300.-/person

TIMBALE OF QUINOA

layer of mango, fresh mozzarella cheese and avocado with cherry tomato, red onion and balsamic dressing

DEEP-FRIED TOFU

with spicy peanut sauce

Or

ASPARAGUS RISOTTO

with truffle paste, in mushroom broth

YELLOW VEGETABLES CURRY

with pineapple and cashew nuts served in coconut shell, and two-color steamed rice

Or

BRAISED GRILLED MUSHROOMS AND VEGETABLES

in tomato sauce with olives and raisins served with two color butter rice

SLICED TROPICAL FRESH FRUITS

Or

KHAO NIEW MAMUANG

sweet mango served with sticky rice and coconut milk

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HEALTHY SET

THB 2,300.-/person

GREEN APPLE AND CARROT JUICE

SPANISH STYLE-ASPARAGUS AND ORANGE SALAD

with extra virgin olive oil

Or

LOBSTER TAIL AND WHITE COOKED CHICKEN SALAD

with apple salad spiced tamarind dressing

GRILLED LEMONGRASS CRUSTED SNOW FISH FILLET

with balsamic sauce served on vegetables "Niçoise"

Or

ROASTED RACK OF LAMB

with herbs crusted with green apple and mint relish served with a layer of grilled eggplant, potatoes and sautéed spinach

SLICED TROPICAL FRESH FRUITS

Or

YOGURT MOUSSE

served on wild honey and orange sauce

No shark and parrotfish served in the restaurant

Prices are subject to 10% service charge and applicable government tax.



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THAI SET

THB 2,300.-/person

GOONG HOR NGAR

deep-fried prawns wrapped with minced shrimp and sesame seeds served with sweet and sour cucumber sauce

TOM YAM HOI SHELL YANG MAPRAW-ORN

spicy hot and sour soup with imported grilled sea scallop on lemon grass stick, young coconut and mushrooms, in coconut shell

PANANG SI-KRONG GAE YANG

Thai style marinated grilled lamb chops with panang curry sauce accompanied with stir-fried rice berries, pineapple and black raisins

Or

PLA HIMA OB SAUCE KHING HED HORM

baked snow fish with young ginger, shitake mushrooms and Thai fresh herbs sauce with steamed rice berries

SLICED TROPICAL FRESH FRUITS

Or

KHAO NIEW MAMUANG

sweet mango served with sticky rice and coconut milk

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SEAFOOD SET

THB 2,300.-/person

FRESH SEA SCALLOP AND SALMON TARTARE

with ginger dressing and salmon roe

PRAWN RISOTTO

in prawn bisque perfumed with brandy and Thai fresh herbs

GRILLED OR STIR-FRIED SEAFOOD

with rock lobsters, tiger prawns, imported sea scallops, mussels, squids and white snapper fillet with Thai black peppercorn sauce on sautéed fresh garden vegetables and potatoes accompanied with crab fried rice, spicy basil sauce, hot & sour tamarind sauce, herb butter sauce and spicy BBQ cucumber sauce

SLICED TROPICAL FRESH FRUITS

Or

LEMON MERINGUE CAKE

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