



# Romantic Dinner

## WESTERN MENU

### ICE-BREAKER

South Australia Coffin Bay Oysters  
Watercress Gazpacho, Green Apple

### EAST MEETS WEST

Hokkaido Scallop Carpaccio, Cauliflower Cremeux,  
Cucumber Pearls

Tom Yam Consommé Jelly, Light Green Papaya Salad

### PLEASANT ENCOUNTER

Foie Gras Crème Brulee, Smoked Coconut  
Pickled Ginger, Toasted Brioche, Strawberry

### EXOTIC FEELING

Mekhong Rum & Passionfruit Sherbet, Mint

### SHARING IS CARING

KamadoJoe Charcoal Grilled:  
Fish Fillet, Sweet Chili Paste, Thai Herbs, Lime  
Australian Black Angus Beef Tenderloin, Green Asparagus,  
Black Truffle Jus

### SWEET MEMORIES

McFarland Baily's & Coconut Crème Brûlée

### FINAL CODDLES

Petit Four  
Coffee or Tea

## THAI MENU

### KHAO TANG NHA GOONG

Rice Cracker, Coconut Milk, Prawns, Peanut Sauce

\*\*\*\*\*

### YUM SOM O GAI

Fresh Pomelo, Chicken Salad

### YUM PED YANG

Spicy Grilled Duck Salad with Cashew Nuts

\*\*\*\*\*

### TOM YUM GOONG NUM KHON

Creamy Tom Yum Soup, Tiger Prawns, Mushroom,  
Chili Paste, Lemongrass, Lime

\*\*\*\*\*

### PLA NUENG MA-NAO

Steamed Sea Bass, Chili and Lime Sauce

### GAENG MASSAMAN NUA

Massaman Curry, Braised Beef Cheeks, Potato, Shallot, Peanut

### KANG PHAD PRIK THAI DUM

Stir - Fried Local Sand Lobster Garlic & Black Pepper Sauce

\*\*\*\*\*

### MANGO STRUDEL

Thai Mango Sweet Sticky Rice Strudel with Coconut Ice Cream

\*\*\*\*\*

Coffee or Tea

Only at **THB 4,000++** per person inclusive of a bottle of wine per couple

Prices are in Thai baht, subject to 10% service charge and applicable government taxes.  
Reservations at least 24 hours in advance is required. Subject to weather and high or low tide conditions.