



SUNDAY BRUNCH BEACH BARBECUE

McFarland House from 11:30 AM - 3:00 PM

WELCOME DRINK

Vodka, Kaffir Lime

SEAFOOD BAR

- Assorted Sashimi & Sushi, Condiments
- Freshly Shucked Sustainable Oysters, Condiments
 - Poached Local Sustainable Shrimps
 - Poached Local Scallops
 - Steamed Local Clams / Sea Whelks
- Seaweed Salad - Tartare Sauce, Aioli, Cocktail Sauce, Thai Seafood Sauce, Tabasco, Lemon Wedges, Mignonette

APPETIZERS & SALAD

Western

- Potatoes Salad, Sour Cream, Mustard, Dill, Crispy Bacon, Quail Eggs
- Caprese Salad, Bocconcini, Cherry Tomatoes, Sundried Tomatoes, Olives, Basil Pesto
- Marinated Eggplant, Roasted Peppers, Tahini, Lemon, Herbs
- BBQ Coleslaw Salad, Cabbage, Red Peppers, Carrot

Asian

- Vermicelli Salad, Poached Chicken, Thai Herbs, Sweet Chili, Lime
 - Pomelo Salad, Cashew Nuts, Coriander
- Spicy Minced Pork Salad, Mints, Onions, Chili, Winged Bean Salad, Boil Egg, Fried Shallot

HEALTHY GREEN BAR

- Mixed Garden Leaves, Cherry Tomatoes, Onions, Carrot, Cucumbers
- Crispy Bacon, Parmesan Cheese, Bread Croutons, Assorted Nuts & Seeds
- Assorted Dressings & Condiments / Beetroot Dip / Eggplant Dip / Quinoa

REGENCY BAKERY

Savoury

Assorted Bread Rolls, Whole Artisan Breads (Baguette / Rye / Sourdough / 7 grain)

Quiche Lorraine

Sweet

Croissant (2), Danishes (2), Grissini Sticks, Lavosh Warm Bread & Butter Pudding, Raisins, Vanilla Sauce

THAI LIVE

Specialties from our FIGS Restaurant

Tom Yum Talay Nam Kong

Creamy Tom Yum Soup, Fresh River Prawns, Squid, Mushroom, Cream, Chili, Lemongrass, Lime

Massaman Curry

Braised Beef Cheeks, Potatoes, Shallots, Peanuts, Steamed Rice

Phad Thai Goong

Stir-Fried Rice Noodles, Shrimps, Peanuts, Tamarind Sauce

BEACH GRILL

- Black Tiger Prawns
 - Local Fish
 - Local Squid
- Australian Beef Sirloin Steak
- Chicken, Yogurt, Lemon, Garlic
- Smoked BBQ Pork Ribs, BBQ Sauce

Grill Sauces - Selection of Mustard, Barbeque Sauce, Seafood Sauce, Mint Jelly, Lemon, Chimichurri

LIVE CARVING

Salt Roasted Seabass - Tartare Sauce, Lemon, Thai Seafood Sauce

Roasted Australian Lamb Rack, Dijon Mustard, Grain Mustard, Red Wine Sauce

Porchetta - Mustard

HOT

- Steamed Rice
- Thai Fried Rice
- Baked Potatoes & Condiments
 - Grilled Vegetables
- Grilled Corn on the Cob
 - Mac & Cheese

SWEETS

- Fruit Market - Seasonal Whole & Sliced Fruits
 - Baked Peach Crumble
 - Walnut Pie
 - Green Tea Cake
 - Apple & Mango Strudel

SWEETS

Display Fridge

- Chocolate Lollipops
- Assorted Macarons
 - Local Strawberry Cheese Cake
- Coconut Panna Cotta, Seasonal Berries
 - Tiramisu
- Triple Chocolate Mousse
- Lemon Cream Trifle, Citrus Salad

Live Station

- Crepes & Waffles, Made To Order
 - Roti, Banana, Condiments
- Selection of Ice-Creams, Condiments
- Chocolate Fountain, Condiments

PASS AROUND

12:20 PM Mini George Bradley Burger

14:00 PM Chef Somboon's Meter Long Cake

FROM THE MENU

Salmon Cure

House Cured Sustainable Salmon, Thai Scents, Buckwheat Pancake, Crushed Avocado, Soft Boiled Quail Egg, Spring Onion, Imperial Caviar

Boston Lobster Benedict

Cage Free Egg, Poached, Butter Poached Lobster, Young Spinach, English Muffin, Lobster Hollandaise

Grilled Australian Beef

Flank Steak, Rucola, Tomato Salsa, Potato Puree, Parmesan Cheese, Balsamic Reduction

Roasted Local Grouper

Wilted Spinach, Roasted Young Potatoes & Onions, Lemon-Butter Sauce

FROM OUR FIGS RESTAURANT

- Orecchiette Al Ragu Pugliese
- Puglian Orecchiette Pasta, Slow Cooked Australian Beef Ragu
 - Caciocavallo Cheese Sauce

THB 1,899++ per person, including **FREE FLOW** of soft drinks, homemade lemonade and iced tea
THB 2,699++ per person, including **FREE FLOW** of selected sparkling wine, house wines, beers and soft drinks
THB 599++ per child aged 6-12

Prices are in Thai baht, subject to 10% service charge and applicable government taxes.

For reservations and information, please call 032521234



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- Seaweed Salad - Tartare Sauce, Aioli, Cocktail Sauce, Thai Seafood Sauce, Tabasco, Lemon Wedges, Mignonette

APPETIZERS & SALAD

Western

- Greek Salad, Cucumbers, Tomatoes, Bell pepper, Red Onions, Olives, Feta Cheese
- Balsamic Roasted Beetroot Salad, Heirloom Tomatoes, Labneh, Radish
- Asian Slaw - Shredded Cabbage, Carrots, Spring Onion, Coriander, Sesame, Chilli, Lime & Soy Dressing
 - Marinated Eggplant, Roasted Peppers, Tahini, Lemon, Herbs

Asian

- Spicy Minced Chicken Salad, Mint Leaves
- Grilled Pork Neck Salad, Mints, Shallots, Chili
- Sweet Corn Salad, Carrot, Chili, Peanuts, Lime, Salted Egg
- Green Papaya Salad, Dry Shrimps, Beans, Tomatoes, Chili, Garlic

HEALTHY GREEN BAR

- Mixed Garden Leaves, Cherry Tomatoes, Onions, Carrot, Cucumbers
- Crispy Bacon, Parmesan Cheese, Bread Croutons, Assorted Nuts & Seeds
- Assorted Dressings & Condiments / Beetroot Dip / Eggplant Dip / Quinoa

REGENCY BAKERY

Savoury

Assorted Bread Rolls, Whole Artisan Breads (Baguette / Rye / Sourdough / 7 grain)

Quiche Lorraine

Sweet

Croissant (2), Danishes (2), Grissini Sticks, Lavosh Warm Bread & Butter Pudding, Raisins, Vanilla Sauce

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Phad Thai Goong

Stir-Fried Rice Noodles, Shrimps, Peanuts, Tamarind Sauce

BEACH GRILL

- Black Tiger Prawns
 - Local Fish
 - Local Squid
- Australian Beef Sirloin Steak
- Chicken Satay
- Thai Style Grilled Pork Neck

Grill Sauces - Selection of Mustard, Barbeque Sauce, Seafood Sauce, Mint Jelly, Lemon, Chimichurri

LIVE CARVING

Red Snapper in Pandan Leave - Lemon & Butter Sauce, Lemon, Thai Seafood Sauce

Roasted Australian Lamb Rack, Dijon Mustard, Grain Mustard, Red Wine Sauce

Porchetta - Mustard

HOT

- Steamed Rice
- Thai Fried Rice
- Garlic & Rosemary Roast Potato
- Grilled Vegetables
- Roasted Bottom Mushrooms
- Cauliflower Gratin, Smoked Bacon, Gruyere Cheese

SWEETS

- Fruit Market - Seasonal Whole & Sliced Fruits
- Baked Peach Crumble
- Walnut Pie
- Green Tea Cake
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Display Fridge

- Chocolate Lollipops
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