# ROMANTIC SET DINNER

## ESSENSE OF KRABI 5,400++

#### Poo Jaa

superior crab meat, sweet chili sauce

#### Gai Sate

chicken chest, turmeric spice, peanut sauce, pickles vegetables

#### **Poh Piah Sod**

fresh spring roll, crab meat, Thai herbs, hoi sin sauce

#### **Tom Yam Goong**

spicy-sour lemongrass broth, tiger prawn, galangal, kaffir lime leaves

#### Gaeng Massaman - beef or chicken

Gaeng massaman curry, onion, peanut, coconut milk

Hoi Shell Nam Makham - jumbo scallop, tamarind-dried chili sauce

Pla Krapong SamunPrai - red snapper, spicy Thai herbs

Steamed Jasmine Rice, Rice Berry, Butterfly Pea Flower Rice

Sticky glutinous rice, mango, coconut-mango ice cream

Accompanied by two glasses of red or white wine of your choice

## SPICE & SERENITY INDIAN VEGETARIAN 5,400++

Paneer tikka - cottage cheese skewer, mint-green chili chutney

Aloo palak - potato, spinach

Punjabi samosa - potato in puff pastries, roasted tomato chutney

Dhal makhani - black lentil, red kidney bean, onion, garlic
Chana marsala - chickpeas in spiced tomato curry, onion, garlic

Garlic naan

Paratha bread

**Cumin seed basmathi rice** 

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Chocolate mousse tart, fresh strawberry
Coconut ice cream, waffle bowl

Accompanied by two glasses of red or white wine of your choice

## SAND IN YOUR FEET HIDEAWAY 6,000++

Sesame crusted tuna loin; salt-sesame oil blast Fine herb salad, lemon vinaigrette \*\*\*\*\*

> Mushroom cream soup, truffle oil Grilled king mushroom, herb crouton

Grilled salmon steak, tiger prawn, hollandaise sauce Rocket leaf salad, feta cheese, watermelon, balsamic reduction

OR

Char grilled beef sirloin, parma ham Sauteed brocolli, rosemary salted potato, bearnaise sauce

Chocolate mousse Tamarind macaroon

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Accompanied by two glasses of red or white wine of your choice

### SUNSET + OCEAN GEMS DELIGHTS 6,900++

Crisp superior crab meat, greens, fine herbs spring roll

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Maine lobster, Phuket lobster, rock lobster
Tiger prawn
Blue swimmer crab

Premium calamari
Banana leaf wrapped snapper fillet, lemon, herbs, shallot, white wine

Roasted garden vegetables, bay leaves
Baked potato, sour cream, pork bacon bits, butter knob, spring onion
Lemon-dill aioli sauce, remoulade sauce, garlic butter

Buttered rice, bay leaves, green pea

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Tropical fruit bowl, vanilla ice cream

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Accompanied by two glasses of red or white wine of your choice

## SURF & TURF TANGO 7,900++

Waldorf salad, toasted walnut, smoked duck chest

Maine lobster, rock lobster
Tiger prawn
Premium calamari

Banana leaf wrapped snapper fillet, lemon, herbs, shallot, white

wine 250 gram - to s

Wagyu beef 250 gram - to share

Lamb cutlets

Chicken thigh

Baked potato, sour cream, pork bacon bits, butter knob, spring onion

Lemon-dill aioli sauce, remoulade sauce, garlic butter Buttered rice, bay leaves, green pea

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Fruit tartlette
Chocolate brownies

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Accompanied by a bottle of red or white wine of your choice

Reservation 24 hours in advance