



voilà!

C U I S I N E S O N S T A G E

SET LUNCH MENU

WESTERN SET LUNCH

2-Course Set at THB 790++ Per Person

3-Course Set at THB 890++ Per Person

STARTER

Coldwater Prawn

Avocado, Goat Cheese, Wild Rocket, Beet, Orange
OR

Marinated Baby Octopus

Potatoes, Chorizo, Scallion, Pickles, Piquillo Coulis, Wild Rice

CHEF'S RECOMMENDATION

OR

Corn Soup

Cheddar Cheese, Burn Corn

MAIN

Bucatini all' Amatriciana

Guanciale, Pecorino Romano, Tomato, Chili Pepper

CHEF'S RECOMMENDATION

OR

Pan Seared Black Cod

Pea Puree, Cod Brandade, Garlic Cream Sauce

OR

Spiced Duck Leg Confit

Jerusalem Artichoke Puree, Barley, Kale, Blackcurrant Sauce

DESSERT

Rhubarb Cheese Cake

OR

Seasonal Fruit Plate

THAI SET LUNCH

2-Course Set at THB 690++ Per Person

3-Course Set at THB 790++ Per Person

STARTER

Duck Salad

Minced Duck Salad with Thai Herbs
OR

Bird Dumpling

Minced Chicken and Local Herbs Stuffed in Dumpling
OR

Fried Mushroom Salad

Golden Needle Mushroom, Peanut Dressing, Prawn

MAIN

(Main are served with steamed Jasmine rice, except Noodle)

Steam Barracuda

Lime, Coriander, Chili, Sour Sauce

OR

Chicken Yellow Curry

Thai-style Braised Chicken in Curry Sauce and Potatoes

CHEF'S RECOMMENDATION

OR

Sofitel Style Pad Mee Phuket

Stir-fried Egg Noodle with Seafood and Pork

DESSERT

Bua Loy Kati with Young Coconut Meat

OR

Seasonal Fruit Plate

 Vegetarian  Well-Being  Pork  Cage-Free Eggs  Vegan  Sustainably Certified  Sofitel De-Light

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.
Please advise us of any special dietary requirements, including potential reaction to allergens.

 Vegetarian  Well-Being  Pork  Cage-Free Eggs  Vegan  Sustainably Certified  Sofitel De-Light

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.
Please advise us of any special dietary requirements, including potential reaction to allergens.