

Romantic Dinner

WESTERN SET MENU

CAPRESE SALAD

Mozzarella cheese, beef tomato, kalamata olives, basil pesto
balsamic vinegar & extra virgin olive oil

CREAM OF PUMPKIN SOUP with garlic baguette & curry powder

SEASONAL FRUIT SORBET

BROILED ATLANTIC SALMON STEAK with herb butter, baby potato
green asparagus, winter vegetable puree & lemongrass fish cream

-or-

CHICKEN CORDON BLUE Stuffed with ham, pineapple & cheese
served with cabbage remoulade, lime & fries

-or-

GRILLED RIB EYE STEAK Served with roast potato, green asparagus
& green peppercorn sauce

Mango Misu Mascarpone, Grand Marnier, Finger Biscuit

Vittoria Coffee or Dilmah Tea

Homemade macaroons



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THAI SET MENU

A MEDLEY OF THAI STARTERS

Rock lobster rice paper with chilli peanut sauce

Pomelo salad with deep-fried soft shell crab

Deep-fried prawn cake with passion fruit & plum sauce

RED TOM YUM RIVER PRAWN SOUP

TAMARIND DAILY HOME-MADE SORBET

LEMONGRASS FREE RANGE CHICKEN with herbs and mushroom

-or-

MASSAMAN BEEF CURRY served with curry bun

-or-

BAKED SALTED SEA BASS with seafood sauce

-or-

SOUR CURRY OF SALMON WITH CHON & HERBS Served with steamed kale with garlic oil and oyster sauce and jasmine brown rice

Mango and sticky rice 'extraordinary'

Vittoria Coffee or Dilmah Tea



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WESTERN VEGAN SET MENU

AVOCADO AND VINE RIPENED TOMATO BRUSCHETTA

QUINOA SALAD,

Roasted Vegetables, Almonds, Balsamic Dressing

BLACK TRUFFLE ARANCINI,

Sun Dried Tomato Tapenade

APPLE AND FENNEL SOUP

HOMEMADE RICOTTA AGNOLOTTI,

Roasted Pumpkin, Pine Nuts, Sage, Parmigiano-Reggiano Cream

-or-

MEDITERRANEAN VEGETABLE GNOCCHI,

Tomato Concasse, Fresh Basil, Parmigiano-Reggiano

MIXED BERRY ETAN MESS



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THAI VEGAN SET MENU

POH PIA SOD

Thai Style Fresh Summer Roll

TOD MAN KHAOPHOD

Spicy Sweet Corn Fritter

PHLA HED RUAM

Fire Grill Shimeji, Eringi, Local Thai Mushroom Salad

TOM KHA PAK RUAM

Coconut Soup with Mixed Vegetable, Thai Herbs, Roasted Chilli Oil

PAD PREOW WAN TOFU

Sweet and Sour Stir Fried Phuket Tofu, Capsicum, Pineapple

PHA NAENG MAKHUEA YANG

Grilled Long Eggplant, Rich Pha Naeng Coconut, Reduced Coconut Cream

PAD NOR MAI FARANG

Green Asparagus, Soy Sauce, Garlic Sesame Oil

STEAMED JASMINE RICE

KLUAY TOD

Deep Fried Southern Banana, Chocolate, Vanilla Sauce

HOMEMADE COCONUT ICE-CREAM

