

PANWA ROMANTIC DINNER

NAME _____ DATE _____ TIME _____

SPECIAL REQUEST _____

ALLERGIC CONDITIONS _____

SIGNATURE

ORDER TAKER

THE SUNSET WESTERN

Appetizer

- Smoked Salmon Rolls, Green Asparagus, Rocket Leaves & Artichoke Vinaigrette

Soup

- Roasted Red Capsicum Soup with Crispy Tiger Prawn

Sorbet

- Mango Sorbet & Sparkling Wine

Main (select one)

- Crispy Pan Fried Seabass Fillet, Saffron Risotto, Tomatoes, Herbal Salad Bouquet
- Chicken Saltimbocca, Parma & Mushroom Filling, Truffle Mash, Red Wine Jus
- Mushroom Crusted Beef Medallion, Baby Carrots, Hazelnut Spaetzli, Demi-Glace

Dessert

- Rosemary Cream Brule served with Homemade Chocolate Chili Sorbet
- Coffee or Tea selection

THE VEGAN WESTERN

Appetizer

- Avocado, Beetroot, Apple Tartar & Chili Ginger Lime Vinaigrette

Soup

- Exotic Pumpkin Soup with Coconut Milk

Sorbet

- Green Apple Sorbet & Sparkling Wine

Main (select one)

- Polenta Cake on Green Lentils with Roasted Mushrooms and Cranberry Dressing
- Mediterranean Portobello Mushroom Pot Roast with Potatoes, Carrots, Onion, Garlic & Rosemary

Dessert

- Vegan Dark Chocolate with Raspberry Sorbet
- Coffee or Tea selection

THE PANWA THAI SET

Appetizer

- Rock Lobster Rice Paper Rolls and Chili Peanut Dip
- Fragrant Pomelo Salad with Deep Fried Soft Shell Crab
- Crispy Prawn Cake with Passionfruit & Plum Sauce

Soup

- Red Tom Yum with River Prawn

Sorbet

- Tamarind Sorbet & Sparkling Wine

Main (select one)

- Lemongrass Chicken Breast, Chinese Herbs, and Sauteed Mushroom
- Massaman Cheek Beef Curry accompanied with Roti Bread
- Sour Curry of Salmon with Steamed Kale & Brown Jasmine Rice

Dessert

- Mango and Sticky Rice served with Homemade Coconut Ice Cream
- Coffee or Tea selection

THE PANWA VEGAN SET

Appetizer

- Poh Pia Sod, Thai Style Fresh Summer Roll
- Tod Man Khao Phod, Spicy Sweet Corn Fritter
- Pla Hed Ruam, Frie Grilled Shimenji, Eringi Mushroom Salad

Soup

- Tom Kha Pak Ruam
- Coconut Soup With Thai Herbs, Vegetables & Roasted Chili Oil

Sorbet

- Lychee Sorbet & Sparkling Wine

Main

- Pad Preow Wan Tofu
Sweet & Sour Stir Fried Phuket Tofu with Pineapple
- Pha Naeng Makhuea Yang
Grilled Long Eggplant Panang Coconut Curry Cream
- Pad Nor Mai Farang
Green Asparagus, Soy Sauce, Garlic, Sesame Oil
- Steamed Jasmine Rice

Dessert

- Kluay Tod Deepfried Southern Style Banana served with Chocolate, Vanilla Sauce & Homemade Coconut Ice-Cream
- Coffee or Tea selection

PANWA ROMANTIC DINNER

Reservation Form

Select your romantic flavour

The Sunset Western The Vegan Western The Panwa Thai Set The Panwa Vegan Set

Select your main dish _____

Booking information

• Price (THB) _____

• Payment method

Room account Cash Credit Card (select one): 1). VISA 2). MASTER 3). AMEX

Voucher No. _____

Terms and Conditions:

1. 24 hrs. booking and confirmed menu in advance is required (Last booking 6pm. of the day before)
2. Non-refundable booking for romantic dinner.
3. A set of romantic dinner is for 2 persons maximum.
4. Activities it is up to service availability.
5. In case of postponement to the other day, please inform us at least 5 hours in advance, otherwise 30% will be charged.

I have read and agree to the terms and conditions.

Guest Signature: _____ Date: _____

Team Member: _____ Date: _____

Acknowledged by: _____ Date: _____