

CHEF'S SEASONAL MENU

THB 2,200 per person

3 course set menu

THB 2,999 per person

Paired with 3 glass of house Wine

• *Amuse-bouche* •

STARTERS

New England Shrimp Chowder

Baby bay shrimps simmered in a vegetable, potato, herb creamed broth

Classic Caesar Salad

Crispy romaine lettuce tossed in Caesar dressing shaved parmesan

Tomato & Basil Burrata

Fresh Italian cheese served with vine ripened tomatoes coated basil pesto

• *Sorbet* •

Single scoop refreshing homemade seasonal sorbet

MAIN COURSE

Beef Rib Eye (250g)

Creamy peppercorn sauce, roasted vegetables, pommes hasselback

Pan Fried Atlantic Salmon

Saffron rice, virgin sauce, aioli, baked garlic

BBQ New Zealand Rack of Lamb

Honey mustard red wine sauce, sugar snaps, grilled tomato, crushed potato with herbs and feta cheese

DESSERTS

Banoffee

Layers of shortbread crust, sliced banana, caramel, chocolate and whip cream

Phuket Passion Curd Tart

Thailand passion fruit creamed and served in a sweet pastry shell

Duo of Sorbets

Created with fresh mangoes and a blend of imported berries