

# EXCLUSIVE PRIVATE DINNER

---

## STARTER

Norwegian Smoked Salmon  
(Served with Apple, Black Olive, Tomato, walnut and  
Balsamic Vinaigrette)

## SOUP

Beetroot & Asparagus with Grilled Scallop

## MAIN COURSE

Phuket Lobster  
(Grilled with Garlic Butter or Garlic Pepper served with  
Grilled Corn)

## DESSERT

Crepes with Vanilla Ice Cream  
Coffee or Tea

---

Price is at THB9,900 net with 1 bottle of Wine  
Cancellation less than 6 hours will subject to Cancellation Charge of 50%.

Get in touch

[www.santhiya.com](http://www.santhiya.com)

## CHOICE OF WINE

---

### WHITE WINE

Jackaroo Chardonnay, 2008 (Australia)  
Attitude Sauvignon Blanc, 2014 (France)  
Piccini Pinot Grigio, IGT, 2015 (Italy)

### RED WINE

Escudo Rojo Syrah, 2012 (Chile)  
Yvon Mau VDP Cabernet Sauvignon, 2012 (France)  
Kim Crawford Marborough Pinot Noir (New Zealand)

### ROSE WINE

Baron Gassier Provence Rose, 2014 (France)

### SPARKLING WINE

Piccini Prosecco NV. DOC. (Italy)

---

For more information & reservation, please contact the reception

Get in touch

[www.santhiya.com](http://www.santhiya.com)



Santhiya Koh Phangan  
Resort & Spa



Santhiyaresorts

