

PRIVATE DINNER

MENU A

(Set for 2 persons)

Caesar Salad - Traditional Caesar's with Smoked Salmon

Asparagus Soup - With Almond Slice

Seafood Basket - Tiger Prawn 200 grams, Squid 150 grams, Crab 200 grams, Imported Mussel 100 grams and Mackerel fish 300 grams served with Grilled Corn, Grilled Vegetable and 3 Dip Sauces

Warm Chocolate with Vanilla Ice Cream

MENU B

(Thai Set for 2 persons)

Mixed Thai Appetizers - Vegetable Spring Roll, Chicken Sa-Tay and Spicy Pork Salad Tom Kha Gai - Fragrant Coconut and Chicken Soup Kaeng Kiew Wan Moo - Green Curry with Pork Pla Priew Wan - Dip-fried Fish Fillet with Sweet and Sour Sauce **Steamed Rice** Banana in coconut milk

MENU C

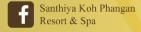
(Thai Vegetarian Set for 2 persons)

Mixed Thai Appetizers - Vegetable Spring Roll, Tofu Sa-Tay and Papaya Salad Tom Yum Hed - Spicy Soup with Mushroom Kang Kiew Wan Phak - Green Curry with Vegetables Tao Hu Priew Wan - Stir-fried Tofu with Sweet and Sour Sauce **Steamed Rice** Chocolate cake

All set dinner are including Coffee or Tea

Price is at THB6,500 net with 1 bottle of Wine Cancellation less than 6 hours will subject to Cancellation Charge of 50%.

Get in touch (www.santhiya.com















PRIVATE DINNER **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

Piccini Prosecco NV. DOC. (Italy)

For more information & reservation, please contact the reception

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