

Exclusive Private Dinner

Starter

Norwegian Smoked Salmon

(Served with apple, black olive, tomato, walnut and balsamic vinaigrette)

Soup

Creamy Tomato Soup

Main Course

Phuket Lobster

(Gilled with garlic butter or garlic pepper served with grilled corn, grilled vegetable and three dip sauces)

Dessert

Crepes with Vanilla Ice cream

**Price Bht 9,900 net with 1 bottle of Wine
(for 1 couple)**

Cancellation less than 6 hours will subject to cancellation charge of 50%

Private Dinner Menu set for two

Menu A

Caesar Salad

(Traditional Caesar's with smoked salmon)

Seafood Basket

(200 g. tiger prawns, 150 g. squid, 200 g. crabs, 100 g. import mussel,
300 g. mackerel fish)

Served with grilled corn, grilled vegetable and three dip sauces

Mango mousse

Menu B

Mixed Thai appetizers

(Vegetable spring roll, chicken sa-tay and spicy pork salad)

Tom kha gai

(Fragrant coconut and chicken soup with leaves and galangal)

Kaeng kiew wan moo

(Green curry with pork)

Pla priew wan

(Dip-fried fish fillet with sweet & sour sauce)

Steamed rice

Banana in coconut milk

Menu C

Mixed Thai appetizers

(Vegetable spring roll, tofu sa-tay and papaya salad)

Spicy soup with mushroom

Green curry with vegetables

Stir fried tofu with sweet and sour sauce

Steamed rice

Chocolate cake

Price Bht 6,500 net with 1 bottle of Wine

Cancellation less than 6 hours will subject to cancellation charge of 50%

Choice of Wine

White Wine

- Nottage Hill Chardonnay, 2010 Australia
- Attitude Sauvignon Blanc, 2010 France
- Monkey Bay Marlborough Sauvignon Blanc, 2010 New Zealand
- Mapu Sauvignon Blanc, 2010, Chile
- Stony Cape Chenin Blanc, 2009, South Africa

Rose Wine

- Stony cape Syrah Rose 2009, South Africa
- Hardys Stamp Grenache Shiraz Rose, 2009 Australia

Red Wine

- Nottage Hill Cabernet/Shiraz, 2010 Australia
- Attitude Pinot Noir, 2010 France
- Shala One Shiraz, 2007 Thailand
- Woodbridge Zinfandel, 2008 California
- Stony Cape Pinotage Cinsault 2009, South Africa

Sparkling

- Hardys Omni NV. Australia

P RIVATE DINNER



Experience a romantic dining in a tranquil setting, framed by the gentle sound of waves and un-intruded open spaces of the courtyard garden. Perfect for a special occasion with sensation of calm, exclusivity and personal space to enjoy a friendly conversation, fresh sea- air, wining under the stars with candlelit table and a divine food all in all a wonderful dining

For more information & reservation, please contact the reception