

Standard Seafood Set

SERVED WITH COFFEE OR TEA
FRESHLY BAKED ASSORTED BREADS WITH BUTTER AND DIP

1,550.-



STARTER
CRAB MEAT SPRING ROLLS

Served with pineapple salad, mixed vegetables and tamarind plum sauce



MAIN COURSE
CHARGILLED MIXED SEAFOOD

Rock lobster, white prawn, Blue crab, Squid, Fish fillet and Sea Mussel Garnished with baked potatoes and steamed vegetables



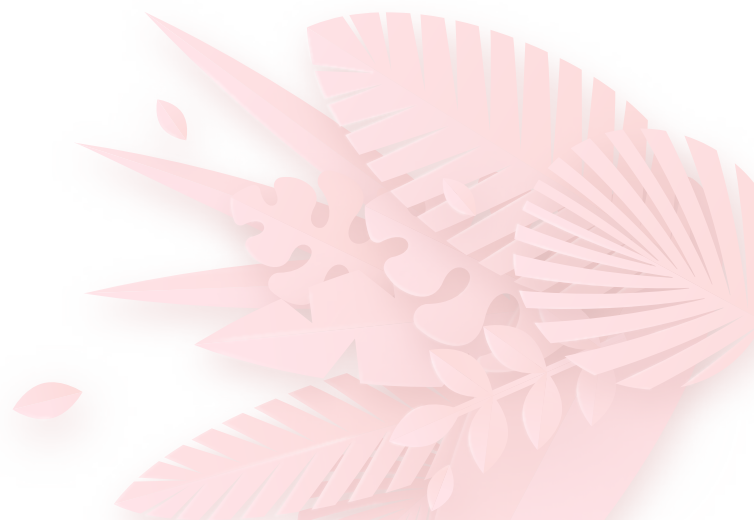
DESSERT
APPLE STRUDEL

Apple filling with vanilla sauce whipping cream and yogurt ice cream

SHERBET
MELON SHERBET

Wedding

DINNER SET MENU



Deluxe Seafood Set

SERVED WITH COFFEE OR TEA
FRESHLY BAKED ASSORTED BREADS WITH BUTTER AND DIP

1,850.-



STARTER
SEARED SEA SCALLOP, SMOKED SALMON
AND CRAB MEAT ROLL

Water cress puree, basamiyo dressing,
radish, micro green



MAIN COURSE
GRILLED KING SALMON

Served with asparagus, bean, potato, spring onion
and cauliflower puree



SHERBET
HOME-MADE MANGO SHERBET

SOUP
HOG KAIDO KING CRAB BISQUE

Flavored with pernod, chive
and jumbo lump crab meat

Wedding
DINNER SET MENU

DESSERT
MANGO CREAM BRULEE

With original cherry ruby vanilla ice cream
and fresh mango parisian

Premium Seafood Set

SERVED WITH COFFEE OR TEA
FRESHLY BAKED ASSORTED BREADS WITH BUTTER AND DIP

2,500.-



STARTER
POACHED SURATHANI OYSTER

Pink Champagne sabayon, Roe of salmon jumbo lump crab meat, Dill and tomato confit



MAIN COURSE
DUO LOBSTER

Medallion of Phuket Lobster and grilled Canadian lobster tail



SOUP
TOM YAM GHOONG CAPUCCINO

With spices, Lemon grass and fresh garden herbs



ENTREE
SCALLOP AND MUSHROOM RAVIOLI

Red and yellow capsicum puree sweet basil pesto

Wedding
DINNER SET MENU

MAIN COURSE
BERRIES FANTASIA

Vanilla sponge with mango sherbet fruit compote and fresh mixed berries

DESSERT
ROSELLE GRANITA

Standard Thai Set

SERVED WITH COFFEE OR TEA

1,350.-



STARTER
KRA THONG TONG

Sautéed minced chicken, corn kernel.
Served in golden pastry cups



STARTER
PLA KHOONG TAKRAI ON

Shrimp salad with spicy and young lemongrass



KATATHANI
PHUKET BEACH RESORT

Wedding

DINNER SET MENU



SOUP
TOM YAM KHOONG NANG

Spicy blue prawn soup



MAIN DISHES
PLA TORD KRATHIAM KROB

Deep-fried fish with crispy fried garlic



MAIN DISHES

GAENG PHED PED YANG

Roasted duck curry with exotic fruits



STARTER

KHAO TUNG CHANADDA

Crisp rice cracker with dip

MAIN DISHES

NUA GHOONG PHAD PRIK TAI DAM

Stir-fried lobster meat with black pepper sauce

DESSERT

MANGO STICKY RICE

Fresh mango nam dok mai with two sticky rice white original and pandan leaf flavor & coconut milk cream

MAIN DISHES

NORMAI FARANG PHAD HED HOM

Fried green asparagus with shitake mushroom

MAIN DISHES

KHAO SUAY

Steamed rice



Deluxe Thai Set

SERVED WITH COFFEE OR TEA

1,650.-



STARTER
GHOONG TORD MAN

Golden fried shrimp patty and plum sauce



STARTER
THUNG TONG

Bean curd parcels filled with minced shrimp and taro



SOUP
TOM YAM POH TAEK

Mixed seafood in spicy clear soup



STARTER
RHOOM

Egg-net wrapped minced pork and lobster



MAIN DISHES
PA - NAENG NUA KAE

Braised lamb in pa-naeng curry paste



MAIN DISHES
GUNG TORD KRA THIAM

Fried lobster with crispy garlic

Deluxe Thai Set

----- MAIN DISHES

PLA KA PONG SAUCE TAKRAI

Fillet of red snapper in tamarind sauce

----- MAIN DISHES

NUA SAN PHAD BRANDY

Tenderloin of beef sautéed in brandy sauce

----- MAIN DISHES

MOO PHAD KHING SOD

Julienne sliced pork tenderloin stir fried with ginger

----- MAIN DISHES

KHAO HOM MALI

Steamed jasmine rice

----- MAIN DISHES

YOD KA NA PHAD NAM MAN HOI

Young kale vegetable steamed in oyster sauce

----- DESSERT

FACTONG BUAD MAPRAW ON

Warm pumpkin in coconut Milk served
with fresh young coconut



Premium Thai Set

SERVED WITH COFFEE OR TEA

2,200.-



SNACK
MIENG KAM

Traditional Thai starter, Herbs, chili, lime slice
Wrapped in green leaf with sweet tamarind sauce



STARTER
KAN CHIANG POO YAD SAI TORD

Fried stuffed crab leg with shrimp and seasoning



STARTER
TAB HAHN SAUCE MAKHAM

Seared Foie gras topped with tamarind sauce
With fried shallot and chopped coriander leaf



SOUP
TOM KHA GHOONG MUNG KORN

Phuket Lobster and coconut milk soup with mushroom,
Fresh garden herbs and crispy fried chili

STARTER
KRATONG THONG LOBSTER

Stir fried minced lobster, corn and vegetables.
Fried in golden pastries cup

MAIN DISHES
PED OB SAUCE MAKHAM

Roasted duck with tamarind and herbs sauce

STARTER
KHAO KIAB PAHK MOR

Steamed rice dumpling filled
with vegetables, bean and chicken

MAIN DISHES
PLA KAO DAENG YANG SAUCE TAKRAI

Red Garoupa fillet grilled with lemon grass sauce

Wedding

DINNER SET MENU

Premium Thai Set

MAIN DISHES

BEEF MASSAMAN

Angus beef cheek curry massaman style with shallot and sweet potatoes

MAIN DISHES

GHOONG LAI LAE HOI SHELL PHAD PONG KARI

Tiger prawn and sea scallop fried with curry powder, spring onion and celery

MAIN DISHES

NUA KAE YANG SAUCE PRIK

Grilled rack of lamb, chili sauce with braised vegetables

MAIN DISHES

KHAO KLONG SAMUN PRAI

Steamed herbal organic brown rice

MAIN DISHES

PHAK YAD SAI NAM MAN HOI

Stuffed vegetables with oyster sauce

DESSERT

PEAK PHUNE BAI TEUY KRATI SOD

Thai pandan leaf pudding with fresh coconut milk top white sesame & mango ice cream



Standard European Set

SERVED WITH COFFEE OR TEA
FRESHLY BAKED ASSORTED BREADS WITH BUTTER AND DIP

1,550.-

STARTER

GRAVELDAX OF SALMON FILLET WITH CRAB MEAT ROLL

Hydroponic lettuce, tomatoes salsa
and sesame cream dressing

MAIN COURSE

GRILLED BEEF TENDERLOIN

Served over grilled scallions, shitake and bell pepper,
Roasted potatoes and sage sauce

DESSERT

RICOTTA CHEESE MOUSSE

Crispy pear with ricotta cheese
and exotic fresh fruit parisian

SHERBERT

HOME - MADE LIME SHERBET

Wedding

DINNER SET MENU



Deluxe European Set

SERVED WITH COFFEE OR TEA
FRESHLY BAKED ASSORTED BREADS WITH BUTTER AND DIP

1,850.-



STARTER

CHILLED LOBSTER TAIL AND SCALLOP SALAD

Accompanied by asparagus, lettuce,
confit tomato and spinach puree



STARTER

TEA SMOKED LOBSTER

MAIN COURSE

OVEN ROASTED RACK OF LAMB

Scallops, Hass avocado timbale
and Quesapacho sauce
Zucchini chutney, green asparagus, pesto mashed
Garlic caramelized and succulent gravy



SOUP

PORCINI AND WILD MUSHROOM CREAM SOUP

With thinly slice mushroom, parsley
& truffle past



DESSERT

CLASSIC CREAM CHEESE

With mixed nut crumble brandy snap
& fruit caulis

Wedding

DINNER SET MENU

Premium European Set

SERVED WITH COFFEE OR TEA
FRESHLY BAKED ASSORTED BREADS WITH BUTTER AND DIP

2,400.-

STARTER

PAN FRIED FRENCH FOIE GRAS

Peach caramelized, grilled vegetable,
wild honey and raspberry jus

STARTER

VALAUTE OF SEAFOOD

Flavored with lemon grass and kaffir lime leaf
with green asparagus

MAIN COURSE

OVEN ROASTED FRENCH CUT RACK OF LAMB

Pinot noir and lamb jus reduction, pea puree,
sweet potatoes kopta, Garlic and herbs crusted

DESSERT

TIRAMISU

Classic dessert layer of espresso soaked savoiardi biscuits
light mascarpone mousse

SHERBET

LIME & CHAMPAGNE SHERBET

Wedding

DINNER SET MENU

