European Set Menu

SERVED WITH COFFEE OR TEA

2,150.-







STARTER GRAVEDLAX OF SALMON FILLET WITH CRAB MEAT ROLL

Hydroponic lettuce, tomato sala & Sesame cream dressing



SHERBET MELON SHERBET





MAIN COURSE GRILLED BEEF TENDERLON

Served over grilled scallions, shitake mushroom, bell pepper, Rosated potato, Sage sauce



PINEAPPLE ROVIOLI
WITH HOMEMADE PLUM ICE CREAM

With Exotic Fruit, Raspberry Sauce & balsamic Honey Reduction

Deluxe Thai Set Menu

SERVED WITH COFFEE OR TEA

2,400.-











DEEP FRIED PRAWNS ROLLED WITH NOODLES

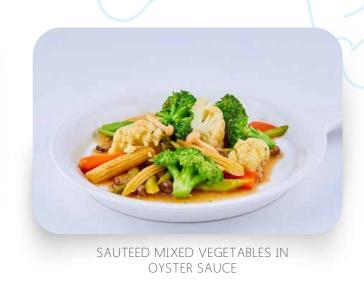




Deluxe Thai Set Menu















Premium Seafood Set Menu

SERVED WITH COFFEE OR TEA

3,100.-







STARTER GRAVEDLAX OF SALMON FILLET WITH CRAB MEAT ROLL

& Sesame cream dressing



SHERBET MELON SHERBET



SNACK FRESHLY BAKED ASSORTED BREADS WITH BUTTER AND OLIVE OLI



MAIN COURSE GRILLED BEEF TENDERLON

shitake mushroom, bell pepper,



PINEAPPLE ROVIOLI WITH HOMEMADE PLUM ICE CREAM

& balsamic Honey Reduction

European Set Menu

SERVED WITH COFFEE OR TEA

2,150.-







STARTER GRAVEDLAX OF SALMON FILLET WITH CRAB MEAT ROLL

& Sesame cream dressing



SHERBET MELON SHERBET



SNACK FRESHLY BAKED ASSORTED BREADS WITH BUTTER AND OLIVE OLI



MAIN COURSE GRILLED BEEF TENDERLON

shitake mushroom, bell pepper,



PINEAPPLE ROVIOLI WITH HOMEMADE PLUM ICE CREAM

& balsamic Honey Reduction