

European Set Menu

SERVED WITH COFFEE OR TEA

2,150.-



The Shore Chapel
Katathani Collection

Wedding

DINNER SET MENU



STARTER
GRAVELLAX OF SALMON FILLET
WITH CRAB MEAT ROLL
Hydroponic lettuce, tomato salad
& Sesame cream dressing



MAIN COURSE
GRILLED BEEF TENDERLON
Served over grilled scallions,
shitake mushroom, bell pepper,
Rosated potato, Sage sauce



SHERBET
MELON SHERBET



SNACK
FRESHLY BAKED ASSORTED BREADS
WITH BUTTER AND OLIVE OLI



DESSERT
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.-



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Katathani Collection

Wedding

DINNER SET MENU



LARB GAI



DEEP FRIED PRAWNS ROLLED
WITH NOODLES



WHITE PRAWN WITH PANANG CURRY



CHICKEN COCONUT SOUP

Deluxe Thai Set Menu



STIR FRIED SEAFOOD IN LIME SAUCE



CHICKEN MASSAMAN CURRY



SAUTEED MIXED VEGETABLES IN OYSTER SAUCE



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DINNER SET MENU



MANGO STICKY RICE



STEAMED JAMINE RICE

Premium Seafood Set Menu

SERVED WITH COFFEE OR TEA

3,100.-



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