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5 Course Gourmet Tasting Menu  
  
A menu consisting of some of our best dishes  
If you want to change some of the dishes please ask  
  
*2400 Baht*

*Chefs Amuse Bouche*  
Australian Beef Carpaccio

*Appetizer*

Morel Mushroom Soup

Or

Feta Cheese, Semi roasted Cherry Tomatoes, Balsamic, Pesto,  
Pistachio’s, fresh mint leaves and watermelon

*Second Appetizer*

Truffle and Porcini Ravioli with Champagne Sauce

Or

Canadian Lobster Risotto  
  
  
*Main Course*

USDA Beef Fillet, Grilled Asparagus and Béarnaise sauce

Or

Pan Roasted Snow Fish Fillet, Avocado and Pine nut Salsa

*Dessert*  
Banana Crème Brulee and Chocolate Fondant

