



Chef Daniel Isberg

Set Menus

Thai Family Style Menus (Minimum 25 Pax)

In all The set Menus is 3 x Canapes Included

Menu 1 - 1450 Baht/person

- *Amuse Bouche - Mini Tom Yum Cappuccino Shooter w. Prawn (Individual Serve)*

Appetizers

- *Spicy Thai Papaya Salad (Som Tum)*
- *Chicken/pork satay with tamarind and peanut dipping sauce*
- *Deep Fried Crispy vegetarian Spring rolls w. Plum/Chili Dipping Sauce*
- *Larb Gai (Minced Chicken Breast, Mint leaves, Onion, Lime Juice, Chili, Crunchy toasted rice, Green Onion)*

Main Courses

- *Fried Rice w. Pine Apple - Vegetarian, Pork, Beef, Prawns, or Chicken.*
- *Pad Kra Pao (Stir fried Thai Basil w. Long beans, onion & Thai Chili) - Pork, Beef or Chicken*
- *Stir Fried Mixed Vegetables w. Cashew Nuts & Oyster Sauce.*
- *Fried Garlic & Pepper - Pork, Chicken, Beef or Prawns*
- *Chu Chee Pla (Fish Filet -Catch of the day in Red Curry paste, Coconut milk, Lime leaves, Sweet Basil*
- *Steamed Jasmine rice*

Dessert

- *Thai Sweet Mango w. Sticky Rice & Coconut Sauce*
- *Exotic Fruit Platter*

Menu 2 - 1650 Baht/person

- *Amuse Bouche - Mini Tom Kha Gai Cappuccino Shooter w. mini Chicken Skewer (Individual Serve)*

Appetizers

- *Spicy Green Mango Salad w. Cashew Nuts, Garlic, Shallots & Lime*
- *Chicken in pandanus Leaf w. Sesame Dipping Sauce.*
- *Fresh Vegetarian Spring rolls w. Mint, Coriander, beansprouts & Glass Noodles w. Sweet Chili Dip.*
- *Goong Sarong - deep fried prawn wrapped in Crispy Rice Noodles w. Mustard / Honey Dipping Sauce*

Main Courses

- *Sweet & Sour - Pork, Chicken, Fish or Vegetarian (Sweet & Sour sauce w. Cucumber, tomato, Onion, Garlic, Pineapple & Coriander)*
- *Yam Nuea - Spicy beef Salad (Grilled Beef, Thai Celery, cucumber, Tomato, Onion, Lime Juice, Fish Sauce & Chili)*
- *Chicken w. Cashew nuts & Vegetables.*
- *Steamed Sea Bass wrapped in banana leaves w. chili, lime & Thai herbs.*
- *Pad Thai - Fried Noodles w. bean sprouts, Tofu & Mixed vegetables - Vegetarian, Chicken or Prawns.*
- *Panang Curry w. kaffir Lime Leaves and Coconut Milk - Vegetarian, Chicken, Beef, Pork or Prawns.*

- *Stir Fry Morning Glory w. Oyster Sauce Thai Style*
- *Steamed Jasmine rice*

Dessert

- *Thai Sweet Mango w. Sticky Rice & Coconut Sauce*
- *Exotic Fruit Platter*

Menu 3 - 1950 Baht/person

- *Amuse Bouche - Mini Tom Kha Gai Cappuccino Shooter w. Lobster Skewer (Individual Serve)*

Appetizers

- *Vegetarian Thai salad of Pomelo, Roasted Coconut, Shallots, Mint in Tamarind & Chili dressing*
- *Andaman prawns Piri Piri on Lemongrass Skewers*
- *Thai Fish cakes with plum dipping sauce*
- *Chicken/pork satay with tamarind and peanut dipping sauce*
- *Fresh Vegetarian Spring rolls w. Mint, Coriander, beansprouts & Glass Noodles w. Sweet Chili Dip.*
- *Salt & Pepper Calamaris w. 10-spiced Aioli*

Main Courses

- *Fried Rice w. Pine Apple - Vegetarian, Pork, Beef, Prawns, or Chicken.*
- *Phunim phat phong kari (Deep fried Soft shell crab stir fried w. egg, Curry Powder, Spring Onion, Bell Pepper, Coconut Milk, Garlic, & Thai Celery)*
- *Crispy Pork Belly Thai Style on a bed of Morning glory*
- *Duck breast in Red Curry w. Coconut Milk, Grapes, Potato, Basil, Tomatoes & Kaffir Lime Leaves.*
- *Masaman Curry w. Coconut Milk, Potatoes, Peanuts, Cinnamon, Lime Leaves, Onion - Vegetarian, Chicken, Pork, Beef or Prawn*
- *Fried Garlic & Pepper - Pork, Chicken, Beef or Prawns*
- *Stir Fry Morning Glory w. Oyster Sauce Thai Style*
- *Steamed Jasmine rice*

Dessert

- *Thai Sweet Mango w. Sticky Rice & Coconut Sauce*
- *Exotic Fruit Platter*
- *Chocolate Brownie w. Passion fruit Ice Cream & Lychee Compote*