



## DINNER MENU

### SALADS AND STRARTERS

#### **DILL-MARINATED FILLET OF SALMON 380**

Crab meat tartar-stuffed King salmon with green mustard dressing and fresh orange segments

#### **VEGETABLE SPRING ROLLS 300**

Filled with taro, shitake mushrooms and assorted garden vegetables. Served with traditional Thai chili and plum sauce

#### **SEARED FRESH SALMON AND SLICED TUNA 380**

With marinated vegetables julienne and Japanese-inspired sesame & soy dressing

#### **CAESAR SALAD 650**

With grilled lobster, tuna saku, marinated shallots and garlic croutons

#### **TIGER PRAWN & CRAB MEAT SALAD 620**

Marinated crab meat and poached tiger prawns on a bed of tomato coulis. Accompanied by a pink pomelo & organic greens salad

#### **GRILLED EGGPLANT CAPRESE SALAD 420**

Imported mozzarella, cherry tomatoes, extra virgin olive oil. Basil pesto, olive pesto, bell pepper sauce, Italian basil and wild rocket

### SOUP

#### **Maine lobster bisque 320**

Flambéd with cognac and enhanced with Chiang Mai green asparagus and fresh coriander

#### **Seafood soup 450**

Mélange of the freshest Andaman seafood scented with vermouth and celery

#### **blue mussel chowder 320**

Classic creamy chowder with Australian blue mussels, potatoes, Celery and a sprinkle of Cayenne pepper

#### **Lobster miso 320**

With lobster meat, seaweed, carrot and japan soft bean curd

### THE FISHERMAN COLLECTION

#### **TRIO GRILLED SEAFOOD 920**

charcoal grilled grouper fish fillet, tiger prawns & rock lobster Accompanied by wasabi mashed potatoes and saffron sauce. Drizzled with imported Spanish chorizo oil

#### **GRILLED TIGER PRAWNS AND SCALLOPS 850**

wrapped Parma ham serve green pea puree, mango passion sauce baby potatoes, and grilled vegetable

#### **FETTUCCHINE WITH LOBSTER SPICY TOMATOES 720**

Serve with ciabatta garlic bread

#### **RUBBED CHICKEN 450**

Herb-cruste imported rooster grilled over charcoal. Served with spicy pineapple salsa and rich gravy

#### **OVEN BAKE MARINATED SPARERIBS PORK BARBECUE 550**

Bake potatoes, grilled veg and spice bbq sauce

#### **SAUTEED MIXED SEAFOOD 550**

Tiger prawns, blue mussel, cuttlefish with smoky pepperoni sausage, leek in spicy white wine a lightly cherry tomatoes sauce

#### **SEAFOOD AU GRATIN 680**

Tiger prawns, blue mussel, cuttlefish, spinach, broccoli, zucchini, baby potatoes and smoked salmon

### SELECT FROM OUR FRESH DISPLAY

All menu items (meat and seafood) include your choice of two side dishes (grilled vegetables, buttered steamed vegetables, sautéed spinach or special vegetables of the day) and one potato dish or Jasmine steamed rice. Potato dishes include: wasabi mashed, truffle mashed, baked, roasted or buttered baby potatoes.

### FRESH FISH & SEAFOOD

Choice of preparations as follows:

- Grilled (choose 2 of the following sauces: Thai chili-lemon, Thai tamarind, herb butter, lemon-caper, Romesco sauce, Teriyaki sauce,
- deep-fried with garlic and fresh pepper
- steamed with chili & lemon sauce
- sweet and sour sauce
- chili sauce
- Steam soya sauce and ginger
- Tom Yam



## DINNER MENU

GAROUPER	PER 100 GR.	140
RED SNAPPER	PER 100 GR.	140
SEABASS	PER 100 GR.	130
WHOLE FRESH SALMON	FILLET CUT	235
RED SNAPPER	FILLET CUT	235
FRESH GROUPEL	FILLET CUT	250
FRESH BLUE CRAB	PER 100 GR.	170
FRESH SQUID	PER 100 GR.	110
FRESH TIGER PRAWN JUMBO	PER 100 GR.	400
FRESH TIGER PRAWN MEDIUM	PER 100 GR.	350
FRESH WHITE PRAWN	PER 100 GR.	260
FRESH ROCK LOBSTER	PER 100 GR.	320
FRESH PHUKET LOBSTER	PER 100 GR.	440
Also available Thormedor or sautéed with garlic butter		
LIVE AUSTRALIAN BLUE MUSSEL	PER 500 GR	450

### **SELECT MEAT FROM DISPLAY** **PRICE PER 10 GR. MARKE PRICE**

Grilled to your liking with your choice of 2 sauces for accompaniment (Red wine & black pepper, Hollandaise, green peppercorn or Thai chili flakes sauce)


RACK OF LAMB	PER 10 GR.	39
AUSTRALIAN BEEF STRIPLOIN	PER 10 GR.	36
AUSTRALIAN BEEF TENDERLOIN	PER 10 GR.	44

## **VEGETABLES AND RICE**

STIR-FRIED MIXED VEGETABLES WITH OYSTER SAUCE	250
FRIED RICE WITH VEGETABLES	250
FRIED YELLOW NOODLES WITH SOYA SAUCE	250
STIR-FRIED CHINESE MORNING GLORY (with oyster sauce, garlic & chili)	200

## **DESSERTS**

MASCARPONE PARFAIT served with brandy snap fresh fruit decoration and raspberry sauce	290
CHOCOLATE MOUSSE Brandy-scented Belgian dark chocolate with raspberry sauce	290
CLASSIC VANILLA CREAM BRULEE creamy vanilla custard with crisp, brown sugar topping	290
TRoTropical fruit platter An array of fresh fruit in season	190
SCOOP OF HOMEMADE ICE CREAM Vanilla, Chocolate, Strawberry, Mocha, White coffee, Tiramisu, Lemon Sherbet, Passion Sherbet And Coconut ice cream	90
BANANA SPRIT	250
CAKE OF THE DAY Please ask your waiter for available flavours	190

 *Indicates spicy dishes*  
*All dishes are prepared without monosodium glutamate*

***Please inquire for additional vegetarian options***

Prices are inclusive of service charge and government tax.