



## SET DINNER

### STARTER

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

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

#### **VEGETABLE SPRING ROLLS**

Filled with taro, shitake mushrooms and assorted garden vegetables.

Served with traditional Thai chili and plum sauce

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

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

#### **LOBSTER CAESAR SALAD**

With grilled lobster, marinated shallots and garlic croutons

#### **MAINE LOBSTER BISQUE**

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

#### **BLUE MUSSEL CHOWDER**

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

### MAIN DISH

#### **GRILLED IMPORTED BEEF STRIPLOIN**

Garnish with baked potato, mash potato and vegetable

#### **RUBBED CHICKEN**

Herb crusted boneless chicken grilled over charcoal with spicy pineapple salsa and rich gravy

#### **THE FISHERMAN DUO FISH**

Grilled fillet of garoupa and salmon Garnished with wasabi mashed and passion fruit

#### **FRIED SEABASS FILLET WITH FRESH LEMON GRASS SAUCE**

Serve steam jasmine rice and vegetable

Or

#### **PAN SEARED SEABASS FILLET & TIGER PRAWNS**

Green Peas mash potato, Chorizo Oil Saffron Sauce.

### DESSERT

#### **MASCARPONE PARFAIT**

Served with brandy snap fresh fruit decoration and raspberry sauce

Or

#### **CHOCOLATE MOUSSE**

Brandy-scented Belgian dark chocolate with raspberry sauce

Or

#### **CHOICE OF HOMEMADE ICE CREAM**

Vanilla, Chocolate, Strawberry, Coconut, White Coffee

Or

#### **TROPICAL FRUIT PLATTER**

An array of fresh fruit in season