



SET DINNER MENU

Please select one item from each course

STARTER

SEARED FRESH SALMON AND SLICED TUNA

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

VEGETABLE SPRING ROLLS

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

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 mash potato or roasted baby potato and grilled vegetables

RUBBED CHICHEN

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

THE FISHERMAN DUO FISH

Grilled fillet of Seabass and salmon Garnished
with Mashed potato and passion fruit sauce

FRIED SEABASS FILLET WITH FRESH LEMON GRASS SAUCE

Serve steam jasmine rice and steam vegetables

PAN SEARED SEABASS FILLET & TIGER PRAWN

Serve with mash potato, Saffron Sauce.

DESSERT

PASSION FRUIT PANNACOTTA

with pistachio praline and fruit compost

FLUFFY COLD CREAM CHEESE MOUSSE

With peanut rock & red cherry ruby

CHOICE OF HOMEMADE ICE CREAM

Vanilla, Chocolate, Strawberry, Coconut, White Coffee

TROPICAL FRUIT PLATTER

An array of fresh fruit in season