



## SET LUNCH

Please select one item from each course

### STARTER

#### CAESAR SALAD

Baby cos salad, romaine heart, Peri-Peri marinated chicken fillet .  
Parmesan, bacon crispy, garlic-rosemary scented croutons. Romesco sauce

#### FISHERMAN SALAD

Ponzu sauce and Tobiko roe. Mixed salad, wild rocket, red radish, red onions and olive tapenade

#### CAPRESE

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

#### TROPICAL FRUIT SALAD

Green cantaloupe, dragon, avocado, pineapple, green apple, orange.  
With mix salad and wild honey-balsamic dressing

#### PORPIA PHAK

Golden fried spring roll filled with taro, shitake mushroom  
Serve with chili plum sauce

#### TOM YAM GHOONG

Flavored spicy soup with blue prawn and lemon grass

### MAIN COURSE

#### GRILLED AUSTRALIAN SIRLOIN

Grilled Sirloin steak served with seasonal roast vegetables and red wine-rosemary sauce

#### PAN - FRIED SALMON

Grilled fillet of salmon served with green asparagus and baked vine tomatoes.  
Complimented with dill and lemon sour cream sauce

#### CHICKEN

Slow roasted boneless chicken thigh marinated with BBQ sauce and  
served with roast baby potatoes and mixed greens

#### HOME - MADE TAGLIATELLE

With tuna, black olive, sauce of tomatoes and mozzarella cheese

#### PLA KRA-PONG PHAD SAUCE MAKHAM

Fried red snapper fillet with tamarine sauce, serve vegetable and steam rice

#### GHOONG TORD KRATHIAM

Fried prawn with crispy garlic, served accompanied with steamed rice

### DESSERT

#### FRESH TROPICAL FRUITS

With vanilla ice cream and raspberry sauce

#### BANANA SPLIT

Three flavored ice cream, finger banana and trio sauce

#### CAKE DISPLAY OF THE DAY

Please ask your waiter

#### COFFEE OR TEA