



SET LUNCH FISHERMAN

Please select one item from each course

STARTER

CAESAR SALAD 🐷

Baby cos salad, romaine heart, Peri Peri marinated chicken fillet Parmesan, bacon crispy, garlic-parsley 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

PORPIA PHAK

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

TOM KHA GHOONG

Thai coconut soup prepared using coconut milk, prawns, mushrooms, galangal, lemongrass

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

SLOW-ROASTERD CHICKEN

Slow roasted boneless chicken thigh marinated with mushroom creamy, red wine sauce and served with smashed 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

TRIO HOME MADE ICE CREAM BANANA BOAT

Three flavored ice cream, finger banana and trio sauce

CAKE DISPLAY OF THE DAY

Please ask your waiter

COFFEE OR TEA