





# food & beverage

## COMPLIMENTARY

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- ????????????? (?????????)

**Our amazing crew is thrilled to accommodate any special requests for drinks and meals!  
Just let us know at least 2 days in advance.**

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### Thai Menu 1 — 1,200 THB

Vegetable Spring Rolls • Fried Chicken with Sesame • Crispy Rice with Minced Pork & Peanut in Lettuce Wrap • Tom Yum Seafood • Fried Rice with Crab Meat • Pad Thai (Chicken or Shrimp) • Stir-Fried Green Beans with Chili Paste & Prawn • Chicken Panang Curry • Spicy Winged Bean Salad with Shrimp

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### Thai Menu 2 — 1,200 THB

Shrimp Spring Rolls • Deep-fried Chicken in Pandanus Leaf • Minced Pork & Peanut in Egg-net Wrap • Chicken Soup with Coconut Milk • Curry Powder Fried Rice with Chicken • Mixed Mushroom Stir-fried with Shrimp • Stir-Fried Squid with Black Pepper • Green Curry with Chicken or Pork • Papaya Salad with Seafood

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### Thi Manu 3 — 1,200 THB

Pork & Shrimp Dumplings • Chicken Satay • Crispy Rice with Minced Pork & Peanut in Lettuce Wrap • Fried Rice with Pork or Chicken • Clear Soup with Cabbage, Minced Pork & Bean Curd • Fried Squid with Garlic & Pepper • Mixed Vegetables Stir-fried with Shrimp • Massaman Curry with Chicken or Pork • Spicy Deep-fried Lemongrass Salad

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### International Menu 1 — 1,200 THB

Bruschetta with Tomato & Basil • Caesar Salad - Romaine lettuce, parmesan, croutons, anchovy dressing • Roast Chicken Supreme - With thyme jus, truffle mashed potatoes, and sautéed spinach • Tiramisu - Classic Italian dessert with coffee-soaked lady fingers & mascarpone cream

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### **International Menu 2 — 1,200 THB**

Smoked Salmon with Cream Cheese & Capers • Greek Salad - Cucumber, tomato, feta, olives, oregano, olive oil • Grilled Sea Bass Fillet - With lemon butter sauce and asparagus • Chocolate Lava Cake - Warm, gooey center with vanilla ice cream

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### **International Menu 3 — 1,200 THB**

Fried Calamari with Lemon Aioli • Caprese Salad - Fresh mozzarella, tomato, basil, balsamic glaze • Salmon Steak - Dill cream sauce, roasted baby potatoes, green beans • Apple Tart Tatin - Caramelized apple tart with crème fraîche

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