



Intimate Dining

Every Day

Intimate dining options allow you to customise your dining experience by combining some of our most intimate dining locations with your choice of our most tantalising menu selections.

Venues:

- Signature Rooftop
- Private Gazebo
- In Villa

Grazing Menus:

- Siam Selection
- Combination Selection
- Ocean Selection

Intimate Dining

Siam Selection 3,500 baht ++ per couple

Thai tapas taster served with a glass of chilled prosecco

Larb phed minced duck tossed with peppermint, toasted rice and chili lime dressing, served with green cabbage, long beans and dill **Por pia tord** crispy spring rolls filled with glass noodles, minced pork and vegetables **Tom yum talay** prawns, squid and fish in a seafood broth flavoured with chili oil, garlic, shallots, kaffir lime and coriander

Poo phad pong karee crab meat stir fried with yellow curry powder, onions, coconut milk, sweet peppers and celery **Massaman gai** marinated chicken thighs slowly braised in a mild peanut curry with potato and onions **Pla neung manow** daily fish fillet steamed with lime juice, fish sauce, garlic, coriander and palm sugar **Gaeng kiew waan goong magon** rock lobster poached in a sweet, mild coconut green curry **Phad pak kana nam man hoi** kale stir fried with water mushrooms in oyster sauce

Bananas in coconut broth flavoured with palm sugar, kaffir lime leaves and ginger **Steamed pumpkin custard**

Intimate Dining

Combination Selection 4,500 baht ++ per couple

Thai tapas taster served with a glass of chilled prosecco.

Grilled prawns with pomelo mint relish, toasted coconut and chili palm sauce **Lamb meat balls** slowly braised in a Massaman curry, garnished with goat cheese sour cream. **Light cream sea scallop** chowder with white truffle oil.

Duck leg slowly braised for 9 hours, pan seared to crisp, served with sautéed kale in mustard garlic cream with sweet onion jam **Char grilled lamb chop** with mint-plum sauce served with mince lamb and toasted rice cous cous **Sea prawns** sautéed with garlic and white wine on thai herb buttered rice **Char grilled angus beef tenderloin** with caramelized onions, garlic, mushroom and beef jus

Warm apple crumble with ginger-cream froth and apple pebbles **Bourbon milk shake** topped with hot Kahlúa sabayon.

Intimate Dining

Ocean Selection 5,400 baht ++ per couple

Thai tapas taster served with a glass of chilled prosecco.

Diced fish fillet marinated with lime juice tossed with tomatoes, shallots, spring onions and coconut milk **Blue swimmer crab cake** with tomato and roast pepper concase and balsamic reduction **Rock lobster with mango**, tomatoes, shallots and spring onion finished with a soy-sesame dressing

Grilled Phuket lobster with a mild green curry and thai basil **Pan seared sea scallops** served with potato crisp, sage beurre blanc and spinach bacon salad **Sesame crusted fish fillet** on buttered jasmine rice with papaya relish **Grilled prawn skewer** with pomelo relish and tamarind sauce

Molten lava chocolate cake with vanilla bean ice cream and raspberry coulis **Bourbon milk shake** with Kahlúa sabayon