

Beach Romantic Dinner Set

Thai Cuisine

(Food only or with a bottle of selected beverage)

STARTER

Miang Kham

Chapru leaf wraps filled with roasted coconut, sun dried shrimp, shallots, ginger, cashew nut, and lime

SALAD

Yam Nuea Yang

Salad of grilled Australian beef flank, tomato, cucumber, and Thai aromatics in chili-lime dressing

SOUP

Tom Khati Phak Lin Han

Tiger prawns in coconut soup flavoured with local herbs

CURRY

Kaeng Massaman

Fragrant cinnamon and cardamon curry with slow braised lamb shoulder

STIR FRY

Phad Raprow Kung Mangon

Phuket lobster with garlic, chilies, and holy basil

RICE

Steamed Thai Hom Mali

DESSERT

Tropical sorbet and Thai sweets

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Western Cuisine

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AMUSE BOUCHE

Scallop Tartare

Hass avocado, citronette, microgreens

SALAD

Mango & Jamón Serrano

With burrata and wild rocket pesto

SOUP

Green Pea Macchiato

ENTRÉE

Crab Cakes

Pan roasted, charred sweet corn and jicama julienne, citrus

SURF AND TURF

Australian Black Angus Striploin and Phuket Lobster Potato purée, charred asparagus, chimichurri, lemon-butter

DESSERT

Dark Chocolate Budino

Candied walnut and pecan, rum-raisin gelato

THAI COOKING CLASS

Please select one dish from each category: 1 Starter, 1 Soup, and 1 Main Course.
(Inclusive welcome drinks and desserts)

SALADS & STARTERS

Yam Nuea Yang

Salad of grilled beef flank with local herbs and chili-lime dressing.

Yam Thalay

Poached seafood with onions, tomato, cucumber, and local celery in Thai seafood dressing.

Som Tam

Salad of shredded green papaya, carrot, peanuts, and tomato seasoned with garlic, fish sauce, chilies, and lime.

Phor Phia Sod

Fresh vegetable spring roll in rice paper with tamarind sauce.

Phor Phia Thod

Fried spring roll with yellow curry powder, marinated vegetables and Asian mushrooms

SOUP

Tom Yum Kung

Classic hot and sour prawn soup flavoured by Thai aromatics.

Tom Kha Gai

Chicken and coconut soup with lemongrass, galangal and kafir lime leaves.

Plaa Tom Kamin

White snapper simmered in fragrant turmeric broth with lemongrass and fresh coriander.

Tom Yum Hed

Hot and sour soup with Asian mushrooms and Thai aromatics

Kaeng Jued

Clear soup with pork meatballs, Chinese cabbage, local celery leaf, and silken tofu.

MAIN COURSE

Phad Thai Kung

Stir fried rice noodles in tamarind sauce with prawns, bean sprouts, pickled turnip, peanuts, and chives

Kaeng Klaw Waan Gai

Green coconut curry with chicken and apple eggplant sweetened by palm sugar and basil

Phad Kaprow Moo

Minced pork wok fried with hot basil, chilies, and garlic

Gai Phad King

Chicken stir fried with sliced ginger, bell peppers, and local mushrooms

Kaeng Phet Tofu

Red coconut and vegetable curry with pineapple, tofu, long red chilies, and Thai basil