

## Thai Traditional Degustation Menu

### Hors D'oeuvres:

Barbequed Pork/Chicken Satay in a shot glass of Satay Peanut Sauce  
Sous-vide marinated chicken with a perfume of Pandanus in a Pandanus Basket & Thai Plum Sauce  
Pomelo & with fresh young coconut served on a Betel Leaf  
Seared Tofu with a slow-braised Capsicum Jam  
Quail Egg Ceviche marinated in lime, sugar, fish sauce with cilantro & onion

### Soup:

Soup of seasonal Thai Vegetables OR Mildly Hot and Spicy Shrimp Soup with young Coconut



### Entrees:

Mild Southern Massaman Curry of Aged Australian Black Angus Beef  
Green Curry of green Thai aubergine with Coconut Cream & Chicken cooked sous-vide  
Warm salad of Roast Duck with a sweet Tamarind Sauce  
Deep Fried Crispy Pork/Chicken Cakes with a Palm Sugar Sauce  
Stir Fried Vegetables in Oyster Sauce  
Steamed Jasmine White Rice & Royal Project Organic Brown Natural Rice



### Dessert:

Sticky Rice Sushi of Mango with Coconut Cream & Sesame Seeds  
Thai Flag Jelly of Pomegranate, Coconut Cream & Blue Pea Flower

Lemon Curd Pancake with Thai Miniature Banana, Sauce of Lime & Tropical Forest Honey with Candied Citrus

Salad of Unique Thai Tropical Seasonal Fruits & Berries with Thai Basil & Mint

Pineapple Two Ways - Fresh Phuket Pineapple & Pineapple Sweets

Sweet Taro Bird's Nest, Yellow Bean Eggs & Rice Flour Bird

Coffee or Tea

*Note Chicken substitute available for any pork or beef dishes*

*Certified Halal products available*

## Thai Seafood Degustation Menu

### **Hors D'oeuvres:**

Composed Fish Stick in a shot of Thai style Mayonnaise

Wild Scottish Salmon Spring Rolls with a Rice Vinegar Coriander Sauce

Pomelo & Shrimp with fresh young coconut served on a Betel Leaf

Seared AAA Tuna with a slow-braised Capsicum Jam

Marinated sea fish in lime, sugar, fish sauce with cilantro & onion



### **Soup:**

Mildly Hot & Spicy Shrimp Soup with young coconut

### **Entrees:**

Grilled Prawns & N.Z. Mussels with a mild white wine curry sauce & a spicy sauce

Mildly spiced & herbed John Dory with a Lime & Chili Sauce

Deep Fried Crispy Shrimp Cakes with a Palm sugar Sauce

Warm salad of wild Hokkaido Deep-sea scallops with an Orange-Ginger Vinaigrette

Stir Fried Vegetables in Oyster Sauce

Steamed Jasmine White Rice & Royal Project Organic Brown Natural Rice



**Dessert:**

Sticky Rice Sushi of Mango with Coconut Cream & Sesame Seeds

Thai Flag Jelly of Pomegranate, Coconut Cream & Blue Pea Flower

Lemon Curd Pancake with Thai Miniature Banana, Sauce of Lime & Tropical Forest Honey with Candied Citrus

Salad of Unique Thai Tropical Seasonal Fruits & Berries with Thai Basil & Mint

Pineapple Two Ways - Fresh Phuket Pineapple & Pineapple Sweets

Sweet Taro Bird's Nest, Yellow Bean Eggs & Rice Flour Bird

Coffee or Tea

*Note No Meat Products*

## Thai Vegetarian Degustation Menu

### **Hors D'oeuvres:**

Barbequed Vegetable Satay in a shot glass of Satay Peanut Sauce  
Crispy Vegetable Spring Rolls with a Thai Plum Sauce  
Pomelo, Vegetables & fresh young coconut served on a Betel Leaf  
Seared Tofu with a slow-braised Capsicum Jam  
Marinated Vegetables in lime, sugar, soya sauce with cilantro & onion

### **Soup:**

Soup of Seasonal Thai Vegetables

### **Entrees:**

Curry of Green Thai Aubergine with Coconut Cream & Tofu  
Yellow Turmeric Curry of seasonal Thai Vegetables  
A balanced of spiced, herbed & minted Vegetable Protein - Isaan Style  
Warm salad of three pulses with a sweet Tamarind Sauce  
Stir-Fried Mixed Vegetables  
Steamed Jasmine White Rice & Royal Project Organic Brown Natural Rice

### **Dessert:**

Sticky Rice Sushi of Mango with Coconut Cream & Sesame Seeds  
Thai Flag Jelly of Pomegranate, Coconut Cream & Blue Pea Flower  
Thai Miniature Banana, Sauce of Lime & Tropical Forest Honey with Candied Citrus  
Salad of Unique Thai Tropical Seasonal Fruits & Berries with Thai Basil & Mint  
Pineapple Two Ways - Fresh Phuket Pineapple & Pineapple Sweets  
Sweet Taro Bird's Nest, Yellow Bean Eggs & Rice Flour Bird

Coffee or Tea