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