

Welcome Drink & Amuse Bouche

เมี่ยงปลาทุกะปิเกาะช้าง เสิร์ฟพร้อมเครื่องดืมต้อนรับ

Mieng Platu Kapi Koh Chang:

Fried Thai mackerel wrapped with Chaplu leaves accompanied with Koh Chang shrimp paste sauce



Supanniga Appetizer

ม้าฮ่อ/กระทงทอง/เสิร์ฟว่าเนื้อปูปลาตุ๋นฟู

Mahor: Minced pork stir-fried with garlic and peanuts served on fresh orange

Kratong Tong: Spicy minced chicken salad served in a crispy cup

Sreng Wa Pu Pladuk Foo: Surat Thani's crab meat with Thai herbs dressing accompanied with crispy catfish.

Soup

ต้มชาปลากระพงมะพร้าวอ่อน

Tom Kha Pla Krapong Mapraow-On:

Sea bass in coconut soup with young coconut meat

Sharing "Sam Rub Thai"

หมูชะมวง/ยำเนื้อลาย/ไข่ลูกเขย/จู้ฉี่กุ้ง/ปูจ๋า

Moo Cha Muang: Chunks of tender pork meat stewed with Thai herbs and cha muang leaves

Yum Nue Lai: Sliced chewy beef shank, tossed with spicy dressing and garnished with garlic oil

"Son in Law" Eggs: Fried medium-boiled eggs, served with three-flavor sauce and fried shallots

Choo Chi Goong: Jumbo prawn sautéed with Thai sweet and spicy curry

Pu Jah: Blended crabmeat and pork, seasoned and steamed inside crab shells

Dessert

ข้าวเหนียวมะม่วง

Mango Sticky Rice:

Mango with sweet sticky rice served with coconut milk and roasted beans

Petits Fours & Tea

ขนมไทยโบราณ โดย หวานละมุน เสิร์ฟพร้อมชาออร์แกนิก

Traditional Thai Sweet by *Wanlamun* serverd with Organic Tea

A La Carte Appetizer

for
**EVENING
CHAMPAGNE
TAITTINGER CRUISE**

ปีกไก่ทอดกรอบ / Fried Chicken Wings	160.-
หมูยอทอด / Fried Vietnamese Sausages	160.-
ไส้กรอกอีสานทอด / Fried Isan Sausages	160.-
ชุดรวมอาหารว่าง / Appetizer Platter	360.-

Champagne

Champagne Taittinger Brut, France

590.- / 3,550.-

White Wine Selections

C'D'C (CRISTO DI CAMPOBELLO)

300.- / 1,500.-

CDC White (Chardonnay-Insolia) IGP, 2015, Italy

STEFANO ANTONUCCI, Verdicchio dei Castelli di Jesi Santa Barbara DOC, 2014, Italy **1,650.-**

Leitz, EINS-ZWEI-DRY RIESLING Dry, 2014, Germany **1,990.-**

Van Volxem, SAAR RIESLING, 2014, Germany **2,450.-**

Red Wine Selections

C'D'C (CRISTO DI CAMPOBELLO)

300.- / 1,500.-

CDC Red (Nero d'Avola, Syrah, Cabernet and Merlot) IGP, 2015, Italy

MASSERIA LI VELI, Passamante Negroamaro IGT, 2014, Italy **1,650.-**

CALDORA, Yume Montepulciano d'Abruzzo DOC, 2011, Italy **2,200.-**

CORDERO DI MONTEZEMOLO, Nebbiolo Langhe DOC, 2014, Italy **2,550.-**



Signature Cocktails by Vesper

Supanniga G&T

320.-

Jasmine-infused Kristall Thai gin, Tonic Water

A refreshing Thai Gin & Tonic with an exotic touch of Jasmine and citrus twist.

Bangkok Negroni

360.-

Kaffir lime-infused Kristall Thai gin, Bianco Vermouth, Campari

An extraordinary twist to the classic Negroni with aromatic fragrance of Kaffir lime.

Perfect drink to start the night.

When James Bond Visits BKK

320.-

Bay leaves-infused gin, Bianco Vermouth, Tonic Bitters

James Bond's favourite drink with special Thai touch. Gin Martini fans can't deny.

Wanted on Voyage

450.-

Rye Whiskey, Rambutan and Basil-infused cider, Tawny port, Longan honey syrup, Absinthe

A twist on the classic Sazerac with senses of tropical Thai fruits.

An exotic taste of Rambutan and Longan awaits you to try!

Arom-Dee

450.-

Supanniga special housemade liqueur, Rose Lemonade, Champagne

Special blend of Supanniga aperitif liqueur topped with Champagne.

A bubbly drink that will instantly put you in a good mood as its name suggests.

Other Soft Drinks

S. Pellegrino (500 ml)

180.-

Coke

95.-

Coke Zero

95.-

Sprite

95.-

Soda

60.-

Coffee

Americano

110.-

Espresso

110.-

Cappuccino

130.-

Latte

130.-