

ROMANTIC DINNER MENU

THAI VEGETARIAN



APPETIZER

(Individually Served)

Pak Thod

Vegetables fritter / Spicy dip

Spring Roll

Glass Noodles and Vegetables spring roll / Plum sauce

Tofu Sarong

Crispy Vermicelli wrapped bean curd patty

SOUP

(Individually Served)

Tom Yum Hed

Thai aromatic spicy soup with mushroom

MAIN COURSE

(Sharing style menu)

Green Curry

Aromatic green curry with tofu / Vegetables / Sweet basil leaves

Tofu Phad Med Mamuang

Wok-fried tofu / Vegetables / Cashew nuts

Phad Bok Choy Hed Hom

Wok-fried bok choy / Shiitake mushroom / Soy sauce

DESSERT

(Individually Served)

Mango Sticky Rice

Mango sticky rice / Toasted sesame seeds / Coconut ice cream



ROMANTIC DINNER MENU THAI



STARTER

(Individually Served)

Goong Sarong

Crispy prawn wrapped in vermicelli noodles / Sweet chili sauce

Fresh Tuna Roll

Fresh yellowfin tuna / Thai herbs / Chili sauce

Marinated & Grilled Chicken Skewers

Chicken / Peanut sauce

SOUP

(Individually Served)

Tom Kha Poo

Crab meat / Coconut milk / Thai herbs

MAIN COURSE

(Sharing style menu)

Wagyu Ribeye Steak

Charcoal grilled Wagyu ribeye / Penang curry sauce

Seabass Fillet

Deep-fried seabass / Ginger sauce / Thai celery

Broccoli Hed Home

Broccoli / Shiitake mushroom / Oyster Sauce

DESSERT

(Individually Served)

Signature Banana Fritter

Deep-fried banana / Coconut ice cream / Cinnamon honey dip



ROMANTIC DINNER MENU INTERNATIONAL



STARTER

(Individually Served)

Tuna Tartare

Shaved yellowfin tuna / Sunflower sprouts / Cottage cheese/ Walnut Crumble

FIRST COURSE

(Individually Served)

Crab Meat Ravioli

Crab meat / Truffle paste / Butter / Fresh chives

MAIN COURSE SELECTION

(Individually Served)

Australian Black Angus Beef Tenderloin

Grilled beef tenderloin /Rocket salad / Parmesan cheese / Truffle Sauce
or

Grilled Seabass Fillet

Potato sarladaise / Green asparagus salad / White wine sauce

DESSERT

(Individually Served)

Hot Chocolate Lava

Chocolate lava / Vanilla ice cream

