

# Wedding

## Package Menu

### Set Menu

SEAFOOD SET MENU A	THB 1,500.-
SEAFOOD SET MENU B	THB 1,800.-
THAI SET MENU A	THB 1,400.-
THAI SET MENU B	THB 1,500.-
EUROPEAN SET MENU A	THB 1,500.-
EUROPEAN SET MENU B	THB 1,800.-
ITALIAN SET MENU A	THB 1,600.-
ITALIAN SET MENU B	THB 1,800.-

### Buffet Menu

SEAFOOD BUFFET MENU A	THB 1,600.-
SEAFOOD BUFFET MENU B	THB 1,800.-
THAI BUFFET MENU A	THB 1,500.-
THAI BUFFET MENU B	THB 1,600.-
INTERNATIONAL BUFFET MENU A	THB 1,600.-
INTERNATIONAL BUFFET MENU B	THB 1,800.-





# Seafood

SET MENU A

## *Octopus Salad*

Warm Octopus Salad, Celery, Carrot, Arugula, Lemon and olive oil

## *Grilled Seafood Basket*

Maine Lobster, White prawn, Blue crab, Squid, Fish fillet and sea mussel  
Garnished with potatoes and vegetables

## *Cheese Cake*

Classic Cheese Cake with Amarna Sour Cherries and Seasonal fruits

## *Coffee or Tea*

THB 1,500.-



# Seafood

SET MENU A

## *Tiger Prawn and Avocado*

Garnished with salmon roe, organic egg, and micro greens.

Complimented with tomato pulp vinaigrette.

## *Black Mussels Chowder*

Flavored with spanish saffron, infused with leek and red peppers.

## *Homemade Orange Granita*

## *Black King Fish and Phuket Lobster*

with cannellini puree, olives, spinach, baby carrot and lobster sauce.

## *Marscapone Cream & Vanilla Ice Cream*

with wild honey, brandy snap, fruit coulis, mango & raspberry foam.

*Coffee or Tea*

THB 1,800.-



# Thai

## SET MENU A

### *Shrimp Spring Rolls*

Fried Sea prawns wrapped in spring rolls skin Served with sweet plum sauce.

### *Satay Gai*

Thai version chicken stays with peanut sauce and sweet cucumber relish.

### *Moo Dad Deow*

Deep-fried sun-dried pork Served apple salad with search-chili sauce.

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### *Tom Kha Khoong Krati Sod*

Galangal flavored coconut milk soup with prawns.

### *Choo Chee Pla*

Deep fried king fish topped with red curry sauce.

### *Gai Pad Med Ma Muang Him Ma Paan*

Fried chicken with cashew nut, onion and sun dries chili.

### *Gai Tord Sauce Ma-Kham*

Deep-fried Fried Chicken with Tamarind Sauce.

### *Moo Pad Kapi*

Stir fried pork belly with shrimp paste and vegetables.

### *Normai Farang Phad Hed*

Fried green asparagus with mushroom in oyster sauce.

### *Khao Suay*

Steamed rice

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### *Kluay Buad Chee*

Warm banana in coconut milk

### *Coffee or Tea*

THB 1,400.-



# Thai

## SET MENU B

### Rhoom

Egg – net wrapped minced pork peanut.

### Chor Muang

Purple flower-shaped dumplings filled with minced chicken.

### Thung Tong

Bean curd pacels filled with mince shrimp.

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### Tom Yam Pla Poh Taek

Fish in spicy clear soup.

### Gaeng Nua Massaman

Massa man beef curry with sweet potatoes.

### Ghoong Tord Kra Thiam

Fried prawn with garlic and pepper sauce.

### Pla Ka Pong Sauce Ma-Kham

Filled of red snapper in tamarind sauce garnished with crispy lemongrass.

### Gai Or Goong Pad Piew' Waan

Tossed with sweet and sour sauce and vegetables.

### Phad Yod Ka Na Nam Man Hoi

Young kale vegetable steamed in oyster sauce.

### Khao Suay

Steamed rice

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### Kha Nom Thai Ruam Ros

Mixed Thai sweet freshly from pastry

### Coffee or Tea

THB 1,500.-



# European

SET MENU A

## *Salmon Roulade Salad*

Roasted salmon roulade filled with pork Pancetta pesto and wrapped with bacon.  
Served as a salad with baby cos lettuce shaves in Caesar dressing.

## *Lobster Consumme*

With lobster dumpling vegetables julienne.

## *Pan Seared Of Beef Tenderloin*

Served over grilled scallions, Shitake and Bell pepper,  
Roasted potatoes and sage sauce

## *Young Coconut And Pumpkin Seed Pie*

With exotic fruit on raspberry sauce.

*Coffee or Tea*

THB 1,500.-



# *European*

SET MENU B

## *Tiger Prawn*

Grilled and served with broccoli mousseline,  
mini ratatouille wild rocket and crispy chorizo Sake dressing.

## *Mushroom Consomme*

## *Short Ribs*

Black Angus braised in Pinot Noir, served with French style pome puree.  
Glazed baby carrot and cauliflower.

## *Soft Black Forest Cake*

Served under a dome of milk chocolate with hot caramel sauce.

## *Coffee or Tea*

THB 1,800.-



# Italian

## SET MENU A

### *Tartare Di Avocado, Burrata E Insalata Di Granchio Reale*

Avocado and tomato tartar served with “Burrata” mozzarella and king crab meat salad.

### *Crema Di Gamberoni E Cappe Sante*

Blended shrimp and sea scallops cream soup with chive.

### *Pollo*

7 hours slowly cooked crispy chicken leg comfit.

Served on a bed of potato-truffle mousse and red wine-mushrooms reduction sauce

### *Souffle Al Grand Marnier*

Grand Marnier soufflé served in orange shell with vanilla ice cream and orange sauce

### *Coffee or Capucino*

With chocolate praline

THB 1,600.-



# Italian

## SET MENU B

### *Vitello Tonnato Servito Con Capperi E Peperoni Arrosti*

Thinly sliced roast veal dressed with tuna sauce,  
adorned with capers and sweet peppers.

### *Zuppa Di Frutti Di Mare, Succo Concentrato Di Pomodoro*

Shrimp, mussels, squid, blue swimming crab, garlic, onion, oregano,  
basil and tomato sauce consistency.

### *Trio Di Ravioli Al Tartufo*

Trio of ravioli: lobster, spinach ricotta and porcini mushrooms.  
Served with a rich truffle cream sauce

### *Panna Cotta Con Crostolli*

Rich cream dessert with fried cookies

### *Coffee or Capucino*

With chocolate praline

THB 1,800.-



# Seafood

## BUFFET MENU A

Require minimum guarantee at 30 guests

### Appetizers

Fresh Spring Rolls Filled with Salmon  
Fresh Tuna Tartar with Miso-Lime Crispy Mushroom Lsaan  
Crispy Flat Shrimp Cake Thai Flowers Pineapple Sauce  
Prawn Parisian Garnished with Stuffed Quail Egg  
Marinated Octopus with Sliced Beetroot

### Salads

Highland Salad  
(Romain, Radicchio, Red Coral, Green Oak, Ice Berg and Red Leave)  
Tomatoes Slice, mixed Bell Pepper, Cucumber

### Soups

Mushroom Soup, Truffle Essence and Parmesan Cheese

### Main Dish

Roasted Chicken with Mushroom Sauce  
Grilled Duck Breast, Stir Fried Green Asparagus Hot Basil  
Fish Fillet with Saun Dried Tomatoes, Cream Sauce  
Homemade Ravioli Filled with Ricotta Cheese  
Spaghetti Black Squid Ink with Tom Yum Butter and Prawns  
Roasted Potatoes with Matbucha  
Steamed Rice

### B.B.Q.

White Prawn, Assorted Fish Fillet, Squid, Mussel, Cockle

### Demonstration

Paella Rice Seafood  
Thai Leafs and Seafood Curried Tempura and Avocado Dip

### Desserts

Assorted Cake, Éclair Pastries, Lime Cake,  
Fruit Mouse In Glass, Orange Rolls, Mixed Fresh Fruits,  
Fruit Sala, Sherbet

Bread and Butter

Coffee or Tea

THB 1,600.-



# Seafood

## BUFFET MENU B

Require minimum guarantee at 30 guests

### Appetizers

Marinated Salmon with Pickled  
Tung Tong: Golden Crispy Parcels Filled with Prawn Vegetable  
Apple Salad with Crispy Fried Fish  
Deep Fried Seafood Spring Rolls  
Chilled White Prawn Salad, Celery, Carrot, Arugula, Lemon  
Mixed Mushroom, Onion and Spinach Tart

### Salads

Salad Bar  
(Romaine Lettuce, Iceberg Lettuce, Red Oak, Green Oak,  
Red Leaf Lettuce, Green Lettuce, Radicchio Lettuce,  
Mixed Bell Pepper, Carrot, Cucumber, Sliced Tomatoes, Onion)

### Thai Salad

Grilled Beef Salad  
Squid Ring Salad

### Soups

Classic Tom Yam Gung with Giant Fresh Waters Prawns

### Main Dish

Beef Massaman Stew Includes Tender Beef, Phuket Pineapple  
Deep Fried Chicken with Garlic and Pepper  
Baked Fish with Ginger and Soya Sauce  
Seafood Thermidor in Crab Shell  
Stir Fried Yellow Noodle with Seafood  
Sautéed Vegetables  
Roasted Potatoes  
Steamed Rice

### B.B.Q.

Rock Lobster, Blue Crab, White Prawn  
Assorted Fish Fillet, Squid  
Baked Mussel and Cockle

### Demonstration

Assorted Sashimi and Sushi  
Pan Fried Seafood Pancake with Bean Sprout

### Desserts

French Pastries, Carrot Cake, Pumpkin Pie, Honey Cake  
4 Kinds of Thai Sweet, Lemon Rolls  
Crème Brule Topped with Caramelized Bananas  
Fresh Fruit in Season, Ice Cream with Condiments  
Bread and Butter  
Coffee or Tea

THB 1,800.-



# Thai

Require minimum guarantee at 30 guests

## BUFFET MENU A

### Appetizers

Crispy Flat Shrimp Cake Thai Flowers With Pineapple Sauce  
Crab Meat and Minced Pork (Poo-Jha)  
Crispy Noodle with Seafood  
Honey Pork Rib  
Deep Fried Spring Rolls with Crab

### Salads

Salad Bar  
(Romaine Lettuce, Iceberg Lettuce, Red Oak, Green Oak,  
Red Leaf Lettuce, Green Lettuce, Radicchio Lettuce,  
Mixed Bell Pepper, Carrot, Cucumber, Sliced Tomatoes, Onion)

### Thai Salad

Seafood Salad  
Grilled Beef Tenderloin Salad  
Banana Blossom Salad and Minced Pork

### Soups

Chicken in Coconut Milk with Fresh Herb and Parsley

### Main Dish

Beef Shank Curry Massaman Style  
Stir Fried Shredded Pork Fillet with Ginger  
Deep Fried Fish with Chili Sauce  
Grilled Sous Vide Duck Breast  
Stir Fried Green Asparagus Hot  
Basil Fried Squid with Crispy Garlic  
Stir Fried Chicken with Chest Nut  
Four Season Vegetables with Oyster Sauce  
Steamed Rice

### Demonstration

Phad Thai (Fried Noodle with Seafood)  
Baked Salmon with Salt  
Roasted Chicken with Lemongrass and Turmeric in Jar

### Desserts

6 Kind of Thai Sweet, Coconut Pie, Mango with Sticky Rice  
Pumpkin Custard, Rum Ball, Strawberry Cream Cake  
Mixed Fruits, Fruit Salad, Ice Cream with Condiments  
Bread and Butter  
Coffee or Tea

THB 1,500.-



# Thai

Require minimum guarantee at 30 guests

## BUFFET MENU B

### Appetizers

Kratong Thong (Golden Pastries)  
Tord Man Khoong (Shrimp Pattie)  
Steam Fish Souffle  
Prawn Satay with Peanut Sauce  
Smoked Chicken Breast with Orange Segment  
Poached Fillet of Seabass with Chili and Lemon Sauce

### Salads

Salad Bar  
(Romaine Lettuce, Iceberg Lettuce, Red Oak, Green Oak,  
Red Leaf Lettuce, Green Lettuce, Radicchio Lettuce,  
Mixed Bell Pepper, Carrot, Cucumber, Sliced Tomatoes, Onion)

### Thai Salad

Pomelo and Shrimp Salad  
Pork Neck Salad  
Egg Plate Salad

### Soups

Tom Yam Khoong

### Main Dish

King Mackerel in Pa -Naeng Curry Paste  
Sweet and Sour Fish Fillet  
Stir Fried Squid with Cashew nut  
Braised Pork Neck with Herbs and Soy Sauce  
Sautéed Lamb with Hot Basil Leaf Sauce  
Stir Fried Noodle with Chicken  
Fried Mixed Vegetables  
Steamed Jasmine Rice

### Demonstration

B.B.Q. Pork Kabab, Beef Kabab and Seafood Kabab  
Papaya Salad (Som Tam) with Roasted Chicken  
Steamed Prawn and Cockle with Chili and Lemon Sauce  
"Bua Tord" Deep Fried Vegetables with Shrimp

### Desserts

Mango Charlotte, Mixed Cake Sliced, Éclair Mixed Flavor  
Pineapple Royal, Banana Candy, 6kind of Thai Sweet  
Jam Roll, Selection of Fresh Fruits, Fresh Fruit Salad  
Ice Cream with Condiments  
Bread and Butter  
Coffee or Tea

THB 1,600.-



# International

## BUFFET MENU A

Require minimum guarantee at 30 guests

### Appetizers

Assorted Smoked Ham with Pickle  
Marinated Tasmanian Salmon  
Seafood Terrine with Condiments  
Shrimp Cocktail Sauce

### Salads

Roasted Chicken Salad  
Squid Ring Salad  
Fresh Tuna Tartar with Miso-Lime Crispy Mushroom Lsaan Spices  
Salad Bar  
(Romaine Lettuce, Iceberg Lettuce, Red Oak, Green Oak,  
Red Leave Lettuce, Green Lettuce, Radicchio Lettuce,  
Mixed Bell Pepper, Carrot, Cucumber, Sliced Tomatoes, Onion)

### Soups

Mushroom Cream Soup with Bread Crouton

### Main Dish

Sous Vide Duck, Stir Fried Green Asparagus Hot Basil  
Grilled Prawn with Herb Sauce  
Sautéed Chicken with Mushroom Sauce  
Grilled Fish Fillet with Cherry Tomato, Celery and Lime  
Breaded Seafood with Tartar Sauce  
Rigatoni Radicchio and Gorgonzola Cream Sauce Walnuts  
Butter Vegetables  
Sautéed Potatoes

### Demonstration

Roasted Beef Rib Eye and Gravy Red Wine Sauce  
Oven Roasted Lamb Leg Lemongrass Papaya Salsa  
Grilled Chicken Leg & Pork Neck Churrascaria  
Seafood Fish Tempura

### Desserts

Truffle Cake, Royal Coco, Mini Cake, Mango Charlotte  
Banana Cream Cake, French Pastries, Fresh Fruit Salad  
Fresh Fruits in Season, Ice Cream with Condiments  
Bread and Butter  
Coffee or Tea

THB 1,600.-



# International

Require minimum guarantee at 30 guests

## BUFFET MENU B

### Appetizers

Roasted Beef Roll with Asparagus  
Grilled Thin Pastry Piadina Filling with Spinach  
Assorted Sushi & Marki  
Fresh Spring Rolls Filling With Crab Meat  
Corn Chip with Tomato Salsa

### Salads

Salad Nicoise, Corn Kernel  
Cold Cut Salad  
Salad Bar  
(Romaine Lettuce, Iceberg Lettuce, Red Oak, Green Oak,  
Red Leaf Lettuce, Green Lettuce, Radicchio Lettuce,  
Mixed Bell Pepper, Carrot, Cucumber, Sliced Tomatoes, Onion)

### Soups

Minestrone Soup

### Main Dish

Stew Beef Red Wine Sauce  
Sautéed Pork with Bell Pepper  
Roasted Stuffed Chicken Breast  
Baked Rock Lobster with Garlic Butter  
Pan Fried Seabass Fillet  
Seafood Lasagna  
Season Vegetables  
Steak Fried Potatoes

### Pasta

Homemade Tortellini Stuffed With Parma Ham And  
Mortadella served in a Light Cream Sauce with Carved Ham  
**Pasta:** Spaghetti, Penne, Taglitale  
**Sauce:** Tomato Sauce, Bolognais  
**Condiments:** Tomato, Ham, Basil, Bell Pepper, Garlic, Mushroom

### Demonstration

Roasted Ham Leg  
**Garnish:** With Grilled Mixed Vegetables  
**Sauce:** Raisin Sauce

### Desserts

Tiramisu, Rum Balls, Honey Cake, Mangoes Charlotte  
Fruits Short Cake, Mixed Thai Sweet, Fresh Fruit in Season  
Fruit Salad, Cream with Condiments  
Bread and Butter  
Coffee or Tea

THB 1,800.-