



Chinese Set Menu

Combination of crispy prawn dumplings coated with almond flakes
and seafood rolls wrapped with seaweed sheets

ลูกชิ้นกุ้งอัลมอนด์และปอเปี๊ยะสาหร่ายทะเล



Braised shark's fin soup with shredded chicken

หุ้ดลามไก่เส้น



Stir-fried bay prawns with capsicums, celery and black bean sauce

กุ้งผัดพริกขอสเต้าซี่



Roasted free range corn fed chicken crusted with sesame seeds

ไก่อบงา



Stewed Chinese black mushrooms
in oyster sauce accompanied by steamed broccoli

เห็ดหอมบล๊อคโคลี่นํ้ามันหอย



Deep-fried spotted garoupa fillet with sweet and sour sauce

ปลาเก๋าผัดซอสเปรี้ยวหวาน



Double-boiled capon broth with aromatic Chinese herbs

ซุปลูกัดุนยาจีน



Braised hand-pulled egg noodles
with Shiitake mushrooms, bean sprouts and yellow chives

บะหมี่เก๋าท่วงทรงเครื่อง



Sweetened cream of coconut with tapioca jewels and taro root

สาตุเผือก



East meets West Menu

Poached blue river lobster
on Thai pomelo salad with young garden cress, fried shallots,
sweet-salty dressing and coriander emulsion



Light spiced tomato and lemongrass velvet soup
with tender duck confit wontons and chive threads



Steamed Scandinavian halibut
with green pepper corn, pineapple-tamarind sauce,
steamed selection of Hom Mali rice and braised pok-choy



Passion fruit cheese cake
with warm banana chiffon tart, mixed berry compote
and marbled pineapple-coconut sorbet



Fine coffee or selection of teas
and soothing herbal infusions

Fruit jellies, soft macarons and Thai sweets