

International Set Menus



International Set Menu 1

Cream of zucchini topped with smoked salmon



Chicken supreme with mushroom stuffing and red wine sauce, served with vegetable rice and seasonal vegetables



or
Catch of the day with green asparagus and lime port sauce



Mango strudel with vanilla ice cream



Freshly brewed coffee or tea

900 Baht ++

International Set Menu 3

Tomato cream soup flavored with gin and garnished with bread croutons



White snapper fillet in lime almond butter, served with parsley potatoes and a selection of seasonal vegetables



or
Chicken breast with raspberry sauce, served with croquette potatoes and garden fresh vegetables



Chocolate truffle cake with mango chutney and tropical fruit



Freshly brewed coffee or tea

950 Baht ++

International Set Menu 2

Double boiled beef broth with vegetables brunoise and tarragon



Whole roasted pork loin in puff pastry on pommery mustard sauce, served with châteaux potatoes and garden fresh vegetables



or
Salmon fillet in puff pastry on pommery mustard sauce, served with châteaux potatoes and garden fresh vegetables



Baby bananas spring rolls with warm chocolate sauce and vanilla ice cream



Freshly brewed coffee or tea

900 Baht ++

International Set Menu 4

Tropical Barbary duck breast salad with raspberry dressing



Grilled salmon fillet on a bed of wokked vegetables served with lobster and Thai sweet basil sauce, spring onions and mashed potatoes



or
Pork medallion on baby bok choy and sun dried tomato, served with baked potatoes



Lime and chocolate parfait on raspberry coulis



Freshly brewed coffee or tea

1090 Baht ++

International Set Menu 5

Smoked salmon envelope of shrimps and mango



Duck breast “pomello” – Chiang Mai filled vegetables – served with backed potatoes and condiments

or

Salmon on a bed of broccoli, served with pommery mustard sauce



Exotic fruits with Belgian dark and white chocolate mousse



Freshly brewed coffee or tea

1100 Baht ++

International Set Menu 7

Smoked salmon and asparagus roll with shallot butter sauce



Saffron cream soup garnished with scallops



Beef tenderloin wrapped in puff pastry, served with a tarragon red wine sauce, market vegetables and gratin Dauphinois

or

Cordon blue of red snapper stuffed with shrimps, served with a sweet basil seafood sauce and mashed potatoes with spring onions



Tulip filled with sherbets and raspberry coulis



Freshly brewed coffee or tea
Petit fours

1400 Baht ++

International Set Menu 6

Smoked and marinated salmon served with avocado and papaya salad



Beef medallion with red wine shallot sauce, served with gratin Dauphinois and a vegetable bouquet

or

Red snapper and rock lobster nage with shiitake mushrooms and asparagus



Strawberry cheese cake and coulis



Freshly brewed coffee or tea

1350 Baht ++

International Set Menu 8

Traditional beef carpaccio served with Parmesan cheese and rucola salad



Creamy vegetable soup with croutons



Veal loin with red port wine sauce, Chiang Mai garden vegetables and parsley potatoes

or

Salmon fillet and prawns on a lime port sauce, served with fried Phuket pineapple and mashed potatoes with spring onions



Baby bananas spring rolls served with chocolate sauce and vanilla ice cream



Freshly brewed coffee or tea
Petit fours

1450 Baht ++

International Set Menu 9

Marinated tuna fillet on crispy leaves in a
Parmesan basket with balsamic dressing



Consommé of wild mushrooms with herb
tortellini



Duck breast glazed with honey and sesame
bok choy, served with yellow noodles



or
Snapper fillet wrapped in leek on Pernod sauce,
served with mashed potatoes



Mille feuille of fresh kiwi on a blueberry coulis



Freshly brewed coffee or tea
Petit fours

1450 Baht ++

International Set Menu 11

Lobster terrine flavored with dill on a bed of
fresh salad leaves and light aniseed cream



Double chicken consommé with ravioli



Fillet of beef tenderloin on a bed of wild
mushrooms and fresh herbs, served with a
Marsala sauce, garden vegetables and croquette
potatoes



or
Black pasta and white shrimps with saffron
and shiitake mushrooms



Chocolate truffle cake with vanilla ice cream
and orange confit



Freshly brewed coffee or tea
Petit fours

1650 Baht ++

International Set Menu 10

Parma ham with tropical fruit



Seafood soup



Gratinated veal medallions served with tomato
sauce and Italian basil seasonal vegetables



or
Sun dried pesto gratinated sea bars on a bed of
green tagliatelle in creamy sauce



Warm chocolate cake with vanilla bean ice
cream



Freshly brewed coffee or tea
Petit fours

1550 Baht ++

International Set Menu 12

Tartar of fresh salmon marinated with lemon
and basil, smeared with sour cream



Beef consommé with sherry and vegetable
brunoise



Roast lamb rack in fresh herb gravy, served
with market vegetables and potato gratin



or
Snapper and rock lobster on a bed of
asparagus, served with a seafood sauce



Grand Marnier parfait wrapped in almond
crêpes on a vanilla coulis



Freshly brewed coffee or tea
Petit fours

1690 Baht ++