

BEACH

Panwa Beach

PROPOSAL AND DINNER ON THE BEACH



Set A

THB
1,500



APPETIZER

- Hommade Bread and Butter
- Grilled Local Mango Dressing

SOUP

- Tom Yum Seafood
- Or
- Truffle Cream Soup

MAIN COURSE

- Grilled Australian Sirloin Steak
- Or
- Grilled French Lamp Rack with Red Wine Sauce
- Or
- Grilled Salmon Fillet

DESSERT

- Chef's Chocolate Cake
- Or
- Sampao Ice Cream

Set B

THB
1,500



APPETIZER

- Hommade Bread and Butter
- Grilled Local Mango Dressing

SOUP

- Tom Yum Seafood
- Or
- Truffle Cream Soup

MAIN COURSE

- To Share Mixed Seafood Platter
- Fresh Phuket Lobster, King Prawn, Squid, New Zealand Mussels, and Grilled Sea Bass Fillet*

DESSERT

- Chef's Chocolate Cake
- Or
- Sampao Ice Cream

BEACH

Nakalay Beach

PROPOSAL AND DINNER ON THE BEACH



Inter Set



APPETIZER (Choose 1 per person)

- Spicy Grilled Chicken Salad / Deep Fried Vegetable Spring Rolls / Caesar Salad / House Garden salad

MAIN COURSE (Choose 1 per person)

- Thai Dish Served with Steamed Rice
(Garlic Fried Fish / Chicken Green Curry / Duck or Chicken Red Curry)

OR

- Grilled Steak with Sauce
(Chicken Breast + Mushroom Sauce / Pork + Pepper Corn Sauce / Salmon + Lemon Butter Sauce)

DESSERT

- Tropical Fresh Fruits

Turf Set



APPETIZER

- Seasoning Mixed Hydroponics Leaf with Grilled Seafood and Cocktail Sauce

MAIN COURSE

- Mixed Grilled Meat
(Beef Tenderloin Steak, Lamb Cutlets, Chicken Breast Steak and Pork Steak)
- Served with Baked Potato and Sauté Vegetables

DESSERT

- Tropical Fresh Fruits

Surf Set

THB
2,500



APPETIZER

- Seasoning Mixed Hydroponics Leaf with Grilled Seafood and Cocktail Sauce

MAIN COURSE

- Mixed Grilled Seafood
(Phuket Rock Lobster, Prawns, Andaman Blue Crab, Andaman Sea Bass Steak, and Variety of Seafood Skewers)
- Served with Baked Potato and Sauté Vegetables

DESSERT

- Tropical Fresh Fruits

Surf&Turf Set

THB
3,200



APPETIZER

- Seasoning Mixed Hydroponics Leaf with Grilled Seafood and Cocktail Sauce

MAIN COURSE

- Mixed Grilled Seafood
(Phuket Lobster, Squid Skewers, Andaman Sea Bass and Seafood Skewers)
- Mixed Grilled Meat
(Beef Tenderloin, Chicken Breast Steak and Pork Steak)
- Served with Baked Potato and Sauté Vegetables

DESSERT

- Tropical Fresh Fruits

BEACH

Karon Beach

PROPOSAL AND DINNER ON THE BEACH



Western Set



APPETIZER

- Grilled Chilean Seabass Fillet on Rocket Leaves, Beetroot, Spring Onions and Whole Grain Mustard Dressing
- Mixed Bruschetta (Tomato, Mushroom and Cheese)
- Mango and Lime Granite

MAIN COURSE

- Grass Fed Beef Sirloin, Chicken Breast and Toulouse Sausage
- Eggplants, Zucchini, Mushroom Served with Red Wine Sauce and Spicy Seafood Sauce

DESSERT

- Hot Chocolate Cake with Vanilla Ice Cream

COFFEE OR TEA

Thai Set



APPETIZER

- Larb Moo Tod (Spicy Deep Fried Pork Balls)
- Chicken Satay with Peanut Sauce
- Fish Cake and Crispy Noodles with Sweet Chili Sauce

MAIN COURSE

- Green Curry with Phuket Fish Ball & Sweet Basil
- Stir Fried Asparagus with Shitake Mushroom
- Deep Fried Tiger Prawns with Tamarind Sauce
- Khao Soy (Spicy Egg Noodles with Yellow Curry Soup)
- Steamed Jasmine Rice

DESSERT

- Mango with Sticky Rice and Coconut Ice Cream

COFFEE OR TEA

BBQ Set

THB
3,899



APPETIZER

- Grilled Salmon Fillet on Rocket Leaves, Beetroot, Spring Onions, Goat Cheese and Walnuts, Whole Grain Mustard Dressing
- Grilled Shrimps Cocktail with Papaya and Coriander
- Mango and Lime Granite

MAIN COURSE

- Grilled Platter: New Zealand Lamb Cutlets, Angus Beef Tenderloin, Chicken Breast and Maine Lobster
- Eggplant, Zucchini, Mushroom, Tomatoes
- Served With Béarnaise, Red Wine and Spicy Seafood Sauces

DESSERT

- Deep Fried Flambé Banana with Grand Marnier
- Macaroons

COFFEE OR TEA

Lobster & Truffle Set

THB
4,899



APPETIZER

- Grilled Maine Lobster Salad with Arugula Rocket and Truffle Vinaigrette
- Smoked Tomato, Lobster Bisque, Truffle and Scallion Crème Fraîche
- Lemon Granite

MAIN COURSE

- Flamed Broiled Maine Lobster and Avocado Papaya Salsa
- Grilled Angus Beef Tenderloin with Truffle Sauce Sautéed Asparagus and Potato Mousseline

DESSERT

- Rich Chocolate and Fresh Raspberries Truffle Cake
- Macaroons

COFFEE OR TEA

BEACH

Naiyang Beach

PROPOSAL AND DINNER ON THE BEACH



Western Set



APPETIZER

- Seared Ahi Tuna & Tiger Prawn with Nai Yang Salad

SOUP

- Lobster Bisque with Rock Lobster

SORBET

- Homemade Mango Sorbet

MAIN COURSE

- Wagyu Sirloin Steak with Potato Fondant, Sautéed Asparagus and Truffle Sauce

DESSERT

- Chocolate Fudge Tart

COFFEE OR TEA

Thai Set



APPETIZER

- Deep Fried Shrimp Cake, Chicken Satay and Soft-Shell Crab with Mango Salad

SOUP

- Seafood Coconut Milk Soup

MAIN COURSE

- Deep Fried Tiger Prawns With Tamarind Sauce
- Beef and Pumpkin in Red Curry Sauce
- Stir-Fried Vegetables with Oyster Sauce
- Steamed Rice

DESSERT

- Mango Sticky Rice

COFFEE OR TEA

Veggie Set



APPETIZER

- Grilled Vegetable Wrapped with Feta Cheese and Orange Dressing

SOUP

- Pumpkin Soup with Spinach Ravioli

SORBET

- Homemade Mango Sorbet

MAIN COURSE

- Parmesan Risotto with Grilled Asparagus, Sweet Potato and Sautéed Mushroom

DESSERT

- Tiramisu

COFFEE OR TEA

BBQ Set



APPETIZER

- Local Mixed Salad & Nuts with Crab Cake

SOUP

- Pumpkin Soup with Tiger Prawns

SORBET

- Homemade Mango Sorbet

MAIN COURSE

- **Grilled Platter:** Australian Lamb Cutlers, Australian Beef Tenderloins, Tiger Prawn and Seabass Fillets
- Served with Asparagus, Mushroom, Tomato, Peppercorn Sauce and Spicy Seafood Sauce

DESSERT

- Chocolate Fudge Tart

COFFEE OR TEA

BEACH

Patong Beach

PROPOSAL AND DINNER ON THE BEACH



Western Set

THB
12,000



COLD APPETIZER

- Tuna, Crab Meat and Avocado Tartar with Yuzu Mango Dressing

SOUP

- Porcini Mushroom Cappuccino Drizzle of Truffle Oil and Sour Cream

WARM APPETIZER

- Potato Gnocchi with Gorgonzola Sauce and Ham

SORBET

- Honeydew Melon Sorbet

MAIN COURSE

- Tuscan Grilled Garlic Salmon with Spinach and Sundried Tomato
- OR
- French Peppercorn Seared Beef Fillet with Asparagus and Cherry Tomato

DESSERT

- Venetian Chocolate Parfait with Coffee Tuile and Mixed Berry Coulis

Thai Set

THB
12,000



COLD APPETIZER

- Larb Tuna
Spicy Raw Tuna Salad with Toasted Rice and Mins

SOUP

- Tom Kha Gai
Coconut Cream Soup with Chicken and Galangal

WARM APPETIZER

- Hor Mok
Steamed Thai Curry Fish Custard

SORBET

- Lemongrass Lime Sorbet

MAIN COURSE

- Choo Chee Phuket Lobster
Thai Red Curry with Kiffir Lime Leaf and Chili Oil

OR

- Tiger Prawn with Tamarind Sauce
With Garlic, Red Chili and Crispy Shallot

DESSERT

- Mango Sticky Rice
With Pandan Sauce and Miniature Macaron

CLIFF

Kamala Beach

PROPOSAL AND DINNER AT SKY BAR



BBQ Set

THB
5,000



APPETIZER

- Tomato & Buffalo Mozzarella Salad with Honey Balsamic Dressing and Pesto Oil Denzel

SOUP

- Lobster Soup with Thai Tomyum Flavor

MAIN COURSE

- Grilled Beef Tenderloin & Jumbo Prawn with Red Wine Jus, Herb Butter, Jacket Potato and Grilled Vegetables

DESSERT

- Classic Tiramisu

CLIFF

Kalim Beach

PROPOSAL AND DINNER ON THE BEACH



Western Set

THB
8,000



COLD APPETIZER

- Caprese Salad with Fresh Mozzarella, Tomatoes and Sweet Basil

SOUP

- Roasted Pumpkin Soup with Ravioli

MAIN COURSE

- Grilled Tiger Prawns with Caper Butter Sauce

OR

- Pan Seared Seabass Fillet with Grilled Zucchini and Lemon Caper Butter Sauce

DESSERT

- Tiramisu

Thai Set

THB
8,000



APPETIZER

- Chicken, Beef, Pork Satay Served with Peanut Sauce
- Deep Fried Spring Rolls with Prawns

MAIN COURSE

- Coconut Milk Soup with Chicken, Galangal, Kaffir Lime Leaves, Lemongrass, Thai Chili, Coriander and Mushrooms
- Thai Green Curry with Beef, Coconut Milk, Thai Eggplants and Basil Leaves
- Stir Fried Prawns with Cashew Nuts and Dried Chilies
- Steamed Jasmine Rice

DESSERT

- Thai Sweet Sticky Rice with Mango

CLIFF

Rawai Beach

PROPOSAL SEAVIEW CLIFF



DINNER AT
SEAVIEW TERRACE



Thai Set



APPETIZER

- Chicken Satay
- Vegetable Spring Roll

MAIN COURSE

- Green Curry Chicken
- Deep Fried Prawn with Tamarind Sauce
- Pineapple Fried Rice with Chicken
- Stir Fried Chicken with Cashew Nut
- Stir Fried Mix Vegetables
- Steamed Rice

DESSERT

- Mango Sticky Rice
- Fruit Parfait Greek Yogurt

Veg. Set



APPETIZER

- Crispy Papaya Salad
- Vegetarian Spring Roll

MAIN COURSE

- Green Curry Tofu
- Stir Fried Mushroom with Cashew Nut
- Fried Mushroom with Cashew Nut
- Stir Fried Mix Vegetables
- Spicy Tom Yam Soup with Mixed Mushrooms
- Vegetarian Pad Thai
- Steamed Rice

DESSERT

- Mango Sticky Rice
- Fruit Parfait Greek Yogurt

CLIFF

Kata Beach

PRIVATE PROPOSAL AND DINNER BY THE POOL



The Sand Set

THB
12,000



DRINK

- Welcome Signature
The Shore Love, Freshen Up, Tropical Sunset

APPETIZER

- Trio Andaman Skewers
Lamb, Rock Lobster and King Crab with medley of sauces
- Andaman Oysters
Freshly shucked with condiments

SOUP

- Tom Ka Kata Noi
A delicate Thai style coconut soup served in a coconut shell and complimented with freshly gilled mantis prawns

FIRST COURSE

- Phuket Lobster & Seabass
Lobster served with mango-avocado-jalapeno salsa served with Andaman Seabass, cooked & wrapped in a banana leaf with Mediterranean herbs

SHERBET

- Lime-Mint and Vodka Sherbet

MAIN COURSE

- Mixed Satay
A medley of Stays with Rack of lamb, Pork tenderloin and Chicken served with peanut sauce and Ajaad sauce complimented with grilled potatoes and vegetables

DESSERT

- Fruit Flambe with Ice Cream
Peaches and grapes with homemade Madagascar vanilla ice cream

CLIFF

Kata Beach

PROPOSAL AND DINNER AT KISSING POINT



Cliff Set

THB
12,000



DRINK

- Welcome Signature

The Shore Love, Freshen Up, Tropical Sunset

CANAPÉS

- The Magic of Love

Seared Hamachi fennel cream sauce

Yellow fin tuna tartar, coconut and passion fruit

Smoked duck, green apple tartar and raspberries

APPETIZER

- The Jewel of The Ocean

Japanese scallop, yogurt-dill reverse specification

Yuzukosho and Ponzu with marinated bell peppers, apple smoke and Maldon salt

SOUP

- Duck Consomme

Dice potatoes, carrot, beetroots

FIRST COURSE

- Sea Bass “Loup de Mer”

Andaman seabass, cooked in rock salt, butter milk & coconut sauce and served with seawater smoke

SHERBET

- Mango-Passion Fruit and Vodka Sherbet

MAIN COURSE

- Wagyu Beef Tenderloin

Wagyu beef tenderloin, potato-truffle espuma, Chanterelle mushroom sauce, Flambe with cognac and grilled vegetables

DESSERT

- Art of Sweet Love

Chocolate custard, burned meringue, Graham cracker streusel

Crème Anglaise and almond cream

GARDEN

Kata Beach

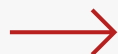
PROPOSAL IN THE GARDEN



DINNER AT
SEAVIEW CLIFF



5 Courses Set



1st

- Beetroot Gazpacho
Dressed blue crab & mango

2nd

- Foie Gras & Chocolate
Terrine, apricot chutney and poached pear
OR
- Serrano Ham
Asian pear, blue cheese crumbles and dry cranberry

3rd

- Tiger Prawn
Spring onion, oven dry tomato, zucchini and vierge
OR
- Gung Ravioli
Rock lobster ravioli in a moral & white wine cream sauce

4th

- Beef Tenderloin
Mash potato, pumpkin puree, mushroom and red wine sauce
OR
- Seabass
Eggplant caviar, baby atrichoke and asparagus

5th

- Duo Chocolate Mousse
White & dark chocolate mousse

DRINK

- 1 Bottle of Red / White Wine or Prosecco