



Chef's Weekend Menu
26th to 28th November 2021
From 12:00pm to 9:00pm (last order)

Choice of Starter

Boathouse mulligatawny soup

Or

Poached prawns, Tom Yam aioli

Choice of Main

Teriyaki glazed salmon, Asian greens, miso sauce

Or

Slow cooked duck breast, red curry sauce, pineapple coriander salsa

Choice of Dessert

Red berry surprise, strawberry ice cream

Or

Selection of international cheese

499++ for 2 – course food only

699++ for 3 – course food only

900++ per person for 2-hour free flow of premium wines

Sparkling wine: Cava Condornú Clasico Brut, Spain

White: Pecorino, Talamonti Trebocchetto, Colline Pescaresi, Italy

Sauvignon Blanc, Wither Hills, Marlborough, New Zealand

Red: Tempranillo, Altos Ibérico Crianza, Rioja, Spain

Primitivo, Sasseo Masseria Altemura Puglia, Italy

Selection of cocktails

Prices are in Thai Baht, subject to 10% service charge and 7% vat