



Chef's Weekly Menu

24th – 30th September 2022

From 12:00pm to 10:00pm (last order)

Choice of Starters

Poached white prawns, avocado cocktail tom yum aioli

Or

Steamed Australian mussels with white wine sauce

Choice of Mains

Grilled salmon fillet, Champagne sauce, crushed potatoes

Or

Stir-fried duck breast, black pepper sauce, vegetables, jasmine rice

Choice of Desserts

Coffee panna cotta, dark chocolate sorbet

Or

Trio of international cheese, crackers

599++ for 2-course food only

799++ for 3-course food only

1,899++ per person

2,099++ per person

including menu & 2-hour free flow of premium wines

Sparkling wine: Prosecco Botter DOC Veneto, Italy

White wine: Sauvignon Blanc, Satellite Spy-Valley Marlborough, NZ

Eikendal Cuvee Rosé Stellenbosch, South Africa

Red wine: Primitivo Caleo Puglia, Italy

Malbec, Altivo Vineyard Selection Mendoza, Argentina

Selection of cocktails

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