



Dine/Cation

Asian Dinner Course

3-course dinner set with a glass of soft drink, coffee or tea
available from 5:30 p.m. - 10:30 p.m.

choose 1 from each section

APPETIZER

rainbow salad

*tempeh, mixed greens, tomatoes, sugar snaps peas,
cucumber, red cabbage, radish, avocado and yuzu vinaigrette*

soft shell crab salad

*kale, mixed-lettuce leaves, Japanese cucumber, avocado,
cherry tomatoes and spicy ebiko dressing*

MAIN

cedar plank grilled salmon filet

*served with ikura, shredded nori, soy sauce, wasabi,
wakame salad, Japanese rice and miso soup*

chicken teriyaki don

*soy sauce pickled egg, Japanese spring onion, nori,
served with Japanese rice and miso soup*

Chumphon lump crab meat pad kra pao with fried salted egg

chilli, hot basil, oyster sauce, served with Surin hom-mali rice

tom yam goong in coconut cup

*tiger prawn, kaffir lime leaves, chilli paste, coconut meat, straw mushroom,
coriander, lime, galangal, lemongrass, served with Surin hom-mali rice*

DESSERT

mango sticky rice

seasonal fruit plate