



Asian Set

3-course set with a glass of soft drink, coffee or tea

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 (D,SF)

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

MAIN

cedar plank grilled salmon filet (SE,SF)

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

chicken teriyaki don (SE,SS)

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 (SF) 🌶️

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

tom yam goong with young coconut (SF) 🌶️

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 **



Western Set

3-course set with a glass of soft drink, coffee or tea

choose 1 from each section

APPETIZER

shrimp and crab bisque (D,G,N,SF)

fresh basil, crème fraiche and basil pesto crusted sourdough

Mediterranean quinoa salad **

tricolor quinoa, chickpeas, baby spinach, cherry tomatoes, lemon, Kalamata olives, oregano and extra virgin

MAIN

mountain beef burger (B,D,E,G)

ciabatta bread bun, bacon, bibb lettuce, Gruyère cheese, chipotle mayo, browned red onions, tomatoes, pickled cucumbers, Dijon mustard, ketchup and mayonnaise

linguine vongole (A,D,SF) 

garlic, parsley, white wine sauce

free-range half chicken (D)

served with rosemary, grilled asparagus, baby carrots, chipotle crushed potatoes, locally grown mushrooms and cream sauce

Australian 150 days grain-fed black angus rib-eye 150 grams (B,D)

served with chimichurri sauce, baked whole garlic, grilled portobello mushroom, broccolini, baked Roma tomatoes and rosemary red wine jus

DESSERT

churro donuts (D,E,G)*

apple pie roll-ups (D,E,G,N)*



Indian Set

3-course set with a glass of soft drink, coffee or tea

choose 1 from each section

APPETIZER

malai broccoli (D,N)

boiled broccoli, marinated cashew nuts, cream and spices, cooked in clay oven

machli tikka (D,SF)

fish marinated with ginger, garlic, turmeric and cooked to perfection in tandoor

MAIN COURSE

paneer makhani (D,N)

cottage cheese, tomatoes, cashew nuts, spices and cream

kadhi subzi (D,N) 

mixed vegetables in special kadhi

palak murgh (D) 

chicken cooked in spinach, onion and spices in creamy tomato gravy

lamb rogan josh 

lamb braised, served with gravy, flavored with ginger, garlic and spices

DESSERT

almond ka halwa (G,N)

traditional Indian dessert made with almonds, sugar, ghee, saffron and cardamoms

gajar ka halwa (D,N)

carrots, whole milk, ghee and sugar



Arabic Set

3-course set with a glass of soft drink, coffee or tea

choose 1 from each section

SALADS

Arabic salad *

diced tomatoes, cucumbers, rocket lettuce, parsley and lemon dressing

black lentil salad (G)

fettuccini pasta, garlic, onions, coriander, lemon juice and pomegranate molasses

MAINS

Arabic mixed grill (D)

shish taouk, lamb chop, beef skewers, tomatoes, capsicum, chili garlic sauce, Arabic bread served with French fries or fattoush salad

shrimp harra (SF)

capsicum, chili, tomatoes, olives, cumin, coriander, garlic and tomato sauce

beef ghalay (B)

tomatoes, garlic, onions and chili

chicken shawarma wrap (D,G)

Arabic pickles, served with french fries or fattoush salad

DESSERT

umali (D,N)

Arabic bread pudding, pistachios, rosewater and cream

muhlabiah (D)

milk, cream, fresh seasonal fruit glaze served with vanilla ice cream