



Mediterranean SET MENU

1st Course

Champagne Poached Lobster Tail Salad with Orange Vinaigrette

Poached lobster topped with champagne sauce, fruit, arugula, and an amazing orange vinaigrette

2nd Course

Creamy Butternut Squash Soup with Parmesan Croutons

3rd Course

Imported Australian Beef with Gratin Dauphinois and Thyme Jus

Chargrilled Australian 150-day tenderloin, with layers of sliced potatoes, cream, and parmigiana, is involved. Served with red wine thyme sauce

Or

Roasted Snowfish with Sicilian Cherry Tomato Sauce and Gratin Dauphinois

Roasted snowfish with Italian herbs and a touch of olive oil, with authentic homemade Italian tomato sauce

Or

Ricetta Involtini Di Melanzane

Cooked eggplant stuffed with ricotta, parmigiana, basil, and Italian tomato sauce

4th Course

Forest Berries Cheesecake

Baked cheesecake with wild berry sauce

2790
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*Please note that we require a deposit of 50% two weeks prior to the event
as well as confirmation of the number of guests.*

All prices are exclusive of 10 % service charge and applicable 7 % government tax.

