

Sample Menu



Thai Lunch

Appetizers

Deep fried Vegetable Spring Rolls with a sweet Plum Sauce

Kanom Pang Na Moo,
Fried Minced Pork on Toast with a light chili dip

Tom Yum Goong,
Hot spicy Prawn Soup with Lemon Grass and thai herbs

Somtum,
Green Papaya salad with Tomato, Chillies and Roasted Peanuts

Main Courses

Kao Pad Pak
Stirfried Rice with Vegetables

Pad See Eew
Pad Noodles stir fried in Soy Sauce with Kale, Egg, Garlic, Spring Onions and Mixed Vegetables

Panang Moo
Pork in Thai Red Curry Sauce

Gai Pad Med Mamung
Stir Fried Chicken with Cashew Nuts

Pad Pak Rua Mit
Seasonal Vegetables “everything mixed together” stir fried in Soy Sauce

Gaeng Keo Waan
Green Thai Vegetable Curry

Steamed White Fragrant Jasmine Rice

Desserts

Mango with Coconut Sticky Rice

Gourmet Lunch

Appetizers

Rose of Scottish Smoked Salmon on Lemon Grass
Mint Perfumed Tuna Carpaccio
Prawn Cocktail with a zesty Rhode Island Sauce on crunchy Lettuce

Soup

Light Madras Curry Cream Soup with Shrimps and Fresh Mango
or
Tomato Cream Soup with Gin and Fresh Italian Basil & Garlic Croutons

Main Courses

Pan Seared Sea Bass Fillet in Champagne Butter sauce
or
Pan Fried Pork Noisette with Forest Mushroom Cream Sauce, served with Buttered
Noodles and boiled Potatoes

Desserts

Swiss Chocolate Mousse with marinated Orange Wedges
or
Merry Berry, A dedlicious Cream with Mixed Forest Berries

Coffee, Tea and Infusions
House made Pralines and Cookies

Gourmet Dinner

Appetizers

Pan seared Goose Liver with Tomato and Onion Chutney on Potato Pancake
or
House made Goose Liver Terrine with Shallot Confit

Soup

Lobster Bisque with Cognac
or
Cepes Mushroom Cream Soup

Sherbet of Mixed Forest Berries

Main Courses

Canadian Lobster in light Champagne Sauce
or
Sautéed Alaska King Scallops on a zesty Green Garden Herb Sauce
or
Beef Tenderloin in a Cognac flavoured Green Peppercorn Sauce, Rosemary
Potatoes and Green Asparagus

Desserts

Crepes Suzette with Vanilla Ice Cream
or
French Opera Cake
or
International Cheese Platter

Coffee, Tea and Infusions
House made Pralines and Cookies

Champagne Reception with Imported Seafood "Plateu"

Cold Selection

Canadian Lobster
French Fine de Claire Oysters
Italian Scampi
Crystal Prawns
Marinated Dutch Bouchot Mussels
Marinated Clams
Razor Clams

Rhode Island Cocktail Sauce, Tartar Sauce, Garlic Curry Dip, American Cocktail Sauce, Spicy Tomato & Coriander Salsa, Shallot Vinegar, Thai Seafood Sauce

Accompaniments

Roasted Garlic Bread, French Bread
Potato Salad
Coleslaw Salad
Cucumber Salad

Champagne, Prosecco or Sparkling Wine as per choice.

Italian Dinner

Antipasti e Insalate

Carpaccio di Manzo

Thinly Sliced Raw Beef with Rocket Salad and Grana Padano Cheese

Caprese

A classic Salad of Tomatoes, Fresh Mozzarella & Basil sprinkled with Olive Oil and Balsamico Vinegar

Zuppa

Zuppa di Fagioli

Bean Soup with Italian Bacon and Tomato

Primi

Ravioli Ricotta e Spinaci alla Napoletana

Ravioli filled with Ricotta Cheese and Spinach in a Tomato and Basil Sauce

Spaghetti allo Scoglio

A traditional dish from Abruzzo, Spaghetti with fresh squid, prawns, clams, crab and Mussels

Main Courses

Ossobucco alla Milanese

North Italian slow cooked Veal Shanks with tomato and White Wine Sauce

Filetto di Branzino Funghi e Pomodorini

Filet of Sea Bass sauteed in a Cherry Tomato and Mushroom Sauce

Desserts

Tiramisu Cake

Raspberry Pannacotta

Italian Cheese Selection

Asiago, Fontina, Pecorino, Gorgonzola and Grana Padano served with Honey and Jam

Coffee, Tea and Infusions

House made Pralines and Cookies