

# SAMPLE MENUS



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Please contact our team directly to discuss your menu requirements.

# CANAPÉ MENUS



## INTERNATIONAL CANAPÉS

Marinated Kalamata Olives, Feta Cheese & Iberico Ham  
Seared Tuna with Sesame & Wasabi Sauce  
Spicy Prawns & Grilled Octopus  
Mixed Cheeses, Dried Fruits & Grapes

## FUSION CANAPÉS

Watermelon Salad with Yoghurt Feta Cheese  
Pan Seared Scallops & Chorizo Mousse  
Salmon Tartare Miso with Caramelized Onion  
Herb & Sesame Crust Tuna Loin & Avocado Mousse  
Falafel & Hummus  
Lobster Toast Skagen  
Baba Ghanoush

# BUFFET MENUS



## PREMIUM MEDITERRANEAN SURF & TURF

### **Seafood on Ice**

Prawns, Mussels, Rock lobsters, Oysters

### **Anti Pasti Selections**

Marinated Zucchini,  
Green & Black Olives  
Marinated Feta Cheese  
Grilled Artichokes  
Sundried Tomatoes  
Select Italian Cold Cuts

### **Salad Bar**

Assorted Salad Bar with Condiments & Dressings  
Homemade Assorted Bread with Dips & Butter  
Orange Marinated Salmon Gravlax  
Watermelon Salad with Feta Cheese & Grilled Prawns  
Burrata & Iberico Ham with Tomato Salad



## BUFFET MENUS (CONTINUED)

### BBQ STATION CHARCOAL GRILLED

Wagyu Rump Steak

Lemongrass Marinated Lamb Chops

Roasted Chicken with Piri Piri Sauce

Whole White Snapper with Salt Meringue

King Prawns Marinated in Cajun

Marinated Thai Squid

Grilled Corn on the Cob, Bake Potatoes, Sauteed Vegetables,  
Truffle Fries, Grilled Mushrooms

Tzatziki, Mushroom Sauce, Piri Piri Sauce, Lemon Butter Sauce, Thai Spicy Sauce

#### **Hot Dishes**

Chicken Milanese with Tomato Sauce

Risotto Bouillabaisse di Mare

Fusilli Pasta with Bell Pepper Sauce & Roasted Garlic Confit

Thai Style Marinated Duck Confit in Thai Red Curry Sauce

#### **Desserts**

Cheese Cake

Coconut Tiramisu

Mango Panacotta

Mini Pavlova with Berry Compote

Seasonal Fresh Fruits



## BUFFET MENUS (CONTINUED)

# PREMIUM THAI BUFFET

### Sarters

Kung Sarong - Deep Fried Prawns Wrapped in Phuket Noodles

Gai Satay - Chicken Satay

Gai Hor Bai Toey - Crispy Fried Chicken Wrapped in Fragrant Pandanus Leaves

Som Tum - Green Papaya Salad

Yum Talay - Spicy Seafood Salad

### Soups

Tom Yam Kung - Spicy Prawn Soup

Tom Kha Gai - Chicken Galangal Soup

### Main Courses

Gaeng Phed Ped Yang - Red Curry with Roasted Duck, Fresh Grapes,  
Tomatoes & Pineapple

Choo Chee Poo Nim - Deep Fried Soft Shell Crab with Red Curry

Kung Phad Nam Ma Kham - Sautéed Prawns with Tamarind Sauce

Pla Pae Sa - Steamed Snapper with Sour Vegetable Broth

Pad Pak Ruam - Wok Fried Mixed Vegetable in Oyster Sauce

Phad Thai - Stir Fried Rice Noodles with Fresh Prawns, Chicken & Egg

Kao Pad Poo - Fried Rice with Crab Meat

### Desserts

Mango with Sticky Rice

Seasonal Mixed Fruits

Assorted Thai Sweets

Assorted Mini Cakes

Selection of Homemade Ice Creams



## BUFFET MENUS (CONTINUED)

# INTERNATIONAL BUFFET

### **Starters**

Garden Salad with Dressings

Seafood on Ice

Thai Style & Western Salads

Parma Ham with Melon & Balsamic Reduction

Salmon with Teriyaki Sauce

### **Soups**

Tom Yum Kung - Spicy Soup with Prawns

### **Main Courses**

Red Roasted Duck Curry with Coconut Milk

Fried Seafood with Chili Paste

Fried Rice with Crab Meat

Wok Fried Broccoli with Prawns & Oyster Sauce

Steamed Rice

### **Live BBQ**

Squid

Grilled Chicken

Crispy Pork Belly

### **Side Dishes**

Pizza

Corn on the Cob

Grilled Mixed Vegetables

Bread & Butter

### **Desserts**

Assorted Thai Sweets

Crème Brûlée

Seasonal Mixed Fruits

Selection of Homemade Ice Creams

# BBQ MENUS



## PREMIUM INTERNATIONAL BBQ

### Salad Bar

Tomato & Bocconcini, Potato Salad, Ceaser Salad, Nicoise Salad, Prawn & Mango Salad  
Papaya Salad, Chicken Spicy Salad (Lab), Thai Seafood Salad, Thai Beef Salad

### Sushi & Sashimi

Sashimi Salmon, Tuna, Red Snapper, Steamed Giant Octopus, Crab Sticks  
California Maki Rolls, Wasabi, Benito Soy Sauce & Pickled Ginger

### BBQ

Rock Lobster, Tiger Prawns, White Snapper Fish, Squid, Corn on the Cob  
Grilled Vegetables & Roasted Potatoes  
Peppercorn Sauce, Béarnaise, Mint Jelly, Seeded Mustards,  
Thai Spicy Tamarind Sauce & Piri Piri Sauce

### Desserts

Mini Cakes  
Mango & Sticky Rice  
Seasonal Fresh Fruits  
Homemade Ice Cream



## BBQ MENUS (CONTINUED)

### PREMIUM BBQ BUFFET

#### **Salad Bar**

Papaya Salad, Chicken Spicy Salad, Thai Seafood Salad  
Spicy Crispy Salmon, Thai Beef Salad  
Tomato & Bocconcini, Potato Salad, Beetroot & Mint, Coleslaw, Ceaser Salad  
Couscous Salad, Nicoise Salad, Prawn & Mango Salad  
Pasta Salads: Zucchini & Chili, Mediterranean Vegetables & Pesto  
Chorizo & Rocket, Roasted Pumpkin  
French Oysters & Condiments

#### **Sushi & Sashimi**

Sashimi of Salmon, Tuna, Red Snapper, Steamed Giant Octopus, Crab Sticks  
California Maki Rolls, Wasabi, Benito Soy Sauce & Pickled Ginger.

#### **Pizza & Pasta**

Penne, Spaghetti, Rigatoni, Linguini or Whole-Wheat Spaghetti  
With Napoli, Carbonara, Cream, Pesto & Prawn or Bolognaise  
Assorted Pizzas

#### **Rotisserie & BBQ**

Roasted Australian Rib-Eye  
Roast Chicken  
Roast Duck  
Roasted Leg of Lamb  
Grilled Tiger Prawns  
Calamari  
Australian Striploin  
Sausages  
Corn on the Cob  
Grilled Vegetables & Roast Potatoes  
Peppercorn, Béarnaise, Mint Jelly, Seeded Mustards,  
Thai Spicy Tamarind & Piri Piri Sauce





BBQ MENUS (CONTINUED)

## THAI BBQ BUFFET

### **Thai Kitchen**

Red Duck Curry with Grapes & Pineapple, Green Chicken Curry with Eggplant  
Panang Chicken Curry, or Southern Yellow Fish Curry

Seafood & Pineapple, Chicken, Prawn or Vegetarian Fried Rice

Snapper with Ginger & Garlic, Snapper with Sweet & Sour Sauce  
or Snapper with Chili & Lime Sauce

Spicy Seafood Soup, Coconut Milk Soup with Chicken

### **Desserts**

Crème Brûlée

Assorted Thai Sweets

Mango & Sticky Rice

Dark Chocolate Fountain & Berries

Seasonal Fresh Fruits

Cheese & Crackers with Grapes

Ice Cream

# SET MENUS



## **Appetizers**

Heirloom Tomato Salad - Rocket, Feta Cheese & Balsamic Dressing

Smoked Salmon Salad - Red Radish, Cucumber & Passion Fruit Sauce

Wagyu Beef Carpaccio - Rocket, Parmesan Cheese & Balsamic Dressing

## **Main Courses**

"Josper" Oven Grilled Snow Fish - Béarnaise Sauce

"Sous-Vide" Slow Cooked Kurobuta Pork - Baked Potato, Sautéed Broccoli  
Grilled Baby Carrot & Mushroom Sauce

"Sous-Vide" Slow Cooked Australian Angus Beef Picanha - Baked Potato  
Sautéed Broccoli, Grilled Baby Carrot & Mushroom Sauce

## **Desserts**

Selection of Matured Cheeses - Grapes & Toasted Bread

Homemade Vanilla Custard - Vanilla Bean, Milk & Sugar

Red Velvet - Raspberry Sherbet



## SET MENUS (CONTINUED)

### ANDAMAN SET MENU

#### **Appetizers**

- Yum Talay - Spicy Thai Seafood Salad
- Pla Muek Thod Kratieam - Deep Fried Squid with Garlic & Peppers
- Thod Mun Kung - Shrimp Cake with Dipping Plum Sauce

#### **Soup**

- Tom Yum Goong - Spicy Prawn Soup Served in a Hot Pot

#### **Main Courses**

- Gaeng Puu - Thai Yellow Curry with Crab Meat
- Plaa Saam Rod - White Snapper with Chili, Sweet & Sour Sauce
- Goong Kratiem Prik Tai - Deep Fried Prawn with Garlic & Pepper
- Phad Pak Broccoli - Stir Fried Broccoli, Shrimp in Oyster Sauce
- Jasmine Rice

#### **Dessert**

- Mango with Sticky Rice

### WESTERN SET MENU

#### **Starters**

- Tuna & Salmon Tartare with Pesto Sauce - Japanese Soy, Dill Sour Cream & Sourdough Chips

#### **Soup**

- Lobster Bisque Soup - Roasted Maine Lobster Stock with Sherry, Spices & Brandy

#### **Main Courses**

- Australian Strip Loin with Roasted Potatoes, Grilled Fresh Paprika & Peppercorn Sauce
- Salmon Steak with Grilled Asparagus & Lemon Butter Sauce

#### **Desserts**

- Vanilla Crème Brûlée with Strawberry Salad
- Homemade Chocolate Brownie with Vanilla Ice Cream

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# SET SHARING MENU



## **Starter, Mezze Platter**

Fresh Oyster & Condiments

Iberico Ham

Baba Ghanoush

Crab Meat & Cheese Croquettes

Hummus

Garlic Bread Sticks

Marinated Olives

Crispy Frutti di Mare - Mixed Seafood & Octopus with Garlic & Lemon Dip

Mediterranean Salad - Grilled Tiger Prawns, Blood Orange Sauce

## **Main Course, Mediterranean Surf & Turf Platter**

Wagyu Picanha Steak

Lamb Chops

Tiger Prawns with Piri Piri Sauce

Black Mussels & Gorgonzola

Truffle Fries

Roasted Vegetable

Grilled Green Asparagus with Crispy Garlic

## **Dessert**

Assorted Dessert Platter