



Week Special Gourmet Dinner 21st April to 4th May 2019

Appetizer

Timbale of boiled Shrimps
with Vegetables, Parma Ham and Tuna Sauce

Fresh Herb Cream Soup
with Shitake Mushroom

Sorbet

Main Course

Fillet Mignon on Gratin Potato served with baby Carrot
Green Asparagus and Balsamic Sauce
or

Baked Pork Tenderloin in Port Wine Sauce served with
Shallot comfit and Egg Noodles
or

Grilled Chicken with Thai Herb served with steamed Rice,
Sauted Chinese Vegetables and Herb Gravy Sauce
or

Pan fried Parrot Fish Fillet, U.S. Scallops and Shrimps in light
Curry Cream Sauce served with Vegetable fried Rice

Dessert

Almond Parfait

Coffee or Tea

Baht 550.- [Special on Sunday 450.-]

THE STUNNING GREAT VALUE AND UNFORGETTABLE FINE DINING IN TOWN