

## *Starters*

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*Baked Soft-shell Crab with Mango Salad and Lime*

*Spiced Chang Mai Sausages with Pickled Ginger*

*Siamese Beef salad, Green Grapes and Cherry Tomato*

*Seafood Bouillabaisse flavored with Saffron*

*Black Truffle and Potato Veloute*

*Petit Pois, Mint and Pumpkin Soup (V)*

*Roast Goose Liver, Red Onion Marmalade , Spring Lettuce*

*Burmese Mohinga with Coconut and Lemon*

*Spicy Coconut and Foie Gras Soup*

*Tomato, Basil and Goats Cheese Galette (V)*

*Grilled Calamari with Watermelon, Lemon and Coriander*

*Baked Vietnamese Rice Paper Rolls & Sweet Soya Dip (V)*

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## Mains

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*Wild Boar and Thyme Sausages, Olive Mash, Winekraut*

*Chicken in Coconut, Lime Risottini,, sweet Basil*

*Braised Lamb Shank Truffle Mousseline Coconut Sauce*

*Grilled Red Snapper Supreme, Pesto Mash, Honey Lavender Carrot*

*Barbequed Spare Ribs, Lyonnaise Potatoes and Natural Jus*

*Stir-fried Phad Thai Noodles with Tamarind and Peppercorn (V)*

*Pork Mussaman with Mint Cous Cous and Indian Onion Salad*

*Baked Sailfish in Arabiata Sauce and Lime Rice*

*Wiener Schnitzel, Kartoffel Salad and Mustard Sauce*

*Thai Fish and Pineapple Curry, Holy Basil, Lemon Rice*

*Hungarian Chili Pig with Paprika and Carrot Somtam*

*Marinated pieces of Chicken Stir fried with Scallions and Chili*

*Spicy Jungle Curry*

*Sautéed Beef with chili, garlic, and Holy Basil leaves*

*Marinated slices of Duck in sweet tamarind sauce*

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