

Non Vegetarian Menu

| Food Selection | Menu A THB 1,500.net | Menu B THB 1,700.net |
|---|----------------------------|----------------------------|
| PASS AROUND SNACKS | | |
| Non Vegetarian: | 3 Items | 4 Items |
| Chicken Reshmi Kebab (Chicken cubes in creamy marinade cooked in tandoor) | | |
| Chicken Tikka (Spicy boneless chicken legs flavored with fenugreek) | | |
| Lamb Seek Kebab (Skewers of minced lamb kebabs) | | |
| Shammi Kebab (Deep fried minced lamb kebabs) | | |
| Amaritsari Fried Fish (Butter fried fish with carum flavour) | | |
| Fish Tikka (Fish cubes marinated with carum and turmeric, cooked in tandoor) | | |
| Murgh malai Tikka (Creamy marinated cubes of chicken grilled in tandoor) | | |
| Murgh Haryali Tikka (Mint flavored chicken cooked in tandoor) | | |
| Kesari Chicken Tikka (Saffron flavored chicken cooked in tandoor) | | |
| Tangdi Kebab (Chicken drum sticks marinated and cooked in tandoor) | | |
| Vegetarian : | | |
| Paneer Tikka (Cubes of cottage cheese and capsicum marinated and griddle fried) | | |
| Haryali Kebab (Spinach and potato patties) | | |
| Mushroom Ki Tikka (Mushroom and potato patties) | | |
| Mater Ki Tikka (Potatoes patties stuffed with green peas) | | |
| SALAD | | |
| Continental Salad | 4 items | 6 items |
| Assorted Garden Greens | | |
| Caesar Salad | | |
| Greek Style Feta Cheese Salad | | |
| Babaganoush served with Pita | | |
| Hummus Salad served with Pita Bread | | |
| Moutable Salad | | |
| Taboula Salad | | |
| German Style Potato Salad | | |
| Grilled mixed Vegetable with Balsamico Dressing | | |
| Grilled Mushroom Salad | | |
| Tomato Carpaccio with Grated Parmesan Cheese | | |
| Beetroot Salad | | |
| Cucumber and Dill Salad | | |
| Carrot and Raisin Salad | | |
| Waldorf Salad | | |

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| SALAD | | |
| Indian Salad : | | |
| Aloo Chana Chaat (Spicy potato salad) | | |
| Chicken Chaat (Spicy chicken salad with Indian flavors) | | |
| Papadi Chaat (spicy Indian appetizer of flaky pastry potatoes and chick peas) | | |
| Rajma Salad (Spicy kidney bean salad with Indian spices) | | |
| Kabuli Chana Chaat (Spicy chick peas salad with Indian flavors) | | |
| Thai Salad Non Vegetarian | | |
| Yum Som O Moo Yang (Pomelo salad with grilled pork) | | |
| Yum Woon Sen Gai (Spicy glass noodle salad with chicken) | | |
| Larb Gai (Spicy minced chicken salad) | | |
| Larb Moo (Spicy minced pork salad) | | |
| Vegetarian | | |
| Yum Som O (Refreshing pomelo salad) | | |
| Yum Tua Plu (Spicy wing bean salad) | | |
| Som Tam Jae (Raw papaya salad) | | |
| Yum Pollamai (Spicy mixed fruits salad) | | |
| Yum Woon Sen Jae (Vegetarian glass noodle salad) | | |
| SOUP | | |
| Non Vegetarian | 1 item | 1 item |
| Chicken Schezwan Soup (Chinese style chicken soup with bamboo shoot) | | |
| Tom Yam Goong (Spicy prawn soup with Thai herbs and mushrooms) | | |
| Tom Kha Gai (Chicken soup in coconut milk with Thai herbs) | | |
| Vegetarian | 1 item | 1 item |
| Tomato Soup | | |
| Mushroom Soup | | |
| Pumpkin Soup | | |
| Asparagus Soup | | |
| Spinach Soup | | |
| Tom Yum Jae (Spicy soup with vegetables and Thai herbs) | | |
| Tom Yum Mushroom (Spicy mushroom soup with Thai herbs) | | |

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| HOT DISHES | | |
| Indian Non Vegetarian | 3 items | 4 items |
| Lamb Roganjosh (Spicy lamb curry) | | |
| Lamb Masala (Lamb cooked home style with Indian spices) | | |
| Lamb Korma (Lamb cooked in smooth cashew gravy) | | |
| Lamb Saag Wala (Lamb cooked spinach) | | |
| Achari Goshi (Lamb cooked with pickling spices) | | |
| Bhuna Goshi (Slow cooked lamb with onions and tomatoes) | | |
| Dum Ka Goshi (Slow cooked lamb in onion and yogurt gravy) | | |
| Murgh Makhani (Chicken in tomato gravy) | | |
| Murgh Kadai (Chicken cooked with whole spices and bell peppers) | | |
| Methi Murgh (Chicken cooked with fenugreek) | | |
| Murgh Aloo (Chicken and potato curry) | | |
| Dum Ka Murgh (Slow cooked chicken with onion and yogurt gravy) | | |
| Murgh Do Piazza (Chicken cooked in onion gravy topped with deep fried onions) | | |
| Murgh Saag Wala (Chicken cooked with spinach) | | |
| Fish Curry (Turmeric flavored traditional fish curry) | | |
| Fish Malabar (Fish cooked with mustard seeds and coconut milk) | | |
| Sarson Ki Machli (Mustard flavored fish curry) | | |
| Prawn Tak a Tak (Spicy prawns in onion and tomato masala) | | |
| Prawn Kadai (Prawns cooked with whole spices and bell pepper) | | |
| Indian Vegetarian | 2 items | 4 items |
| Kadai Paneer (Paneer cheese tossed with whole spices and peppers) | | |
| Paneer Do Piazza (Paneer cheese in onion gravy) | | |
| Palak Paneer (Spinach and paneer cheese in tomato masala) | | |
| Dum ka paneer (Slow cooked paneer in cashew gravy) | | |
| Mater Paneer (Paneer cheese cooked with green peas in turmeric flavored curry) | | |
| Malai Kofia (Paneer and potato dumplings in tomatoes gravy) | | |
| Methi malai mater (Paneer cheese with fenugreek and green peas) | | |
| Aloo Udaygiri (Cumin and mustard tempered potatoes) | | |
| Sason Wale Aloo (Mustard tempered potatoes) | | |
| Aloo Zeera (Cumin tempered potatoes) | | |
| Gobhi Aloo (Cauliflower and potatoes tossed with onion tomato masala) | | |
| Hing Zeere Ke Aloo (Asafetida and cumin tempered potatoes) | | |
| Tadke Wale Aloo (Spicy tempered potatoes) | | |

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| Aloo Mater (Potatoes and peas curry) | | |
| Mater Mushroom (Green peas and mushroom curry) | | |
| Vegetable Jalfarezi (Stir fried assorted mixed vegetables) | | |
| Aloo Baingan (Stir fried potatoes and aubergine) | | |
| Aloo Shimla Mirch (Stir fried potatoes with peppers) | | |
| Dum aloo (Slow cooked potatoes in tomato and cashew curry) | | |
| Bagare Baingan (Spicy tempered aubergines) | | |
| Kadi Pakoda (Gram flour fried dumplings in tempered yogurt curry) | | |
| Thai Non Vegetarian | 1 item | 2 items |
| Gaeng Kiew Wan Kai (Chicken in green curry sauce) | | |
| Kai Phad Med Mamaung (Stir fried chicken with cashew nuts) | | |
| Gai Krapaow (Minced chicken stir fried with hot basil) | | |
| Pla Lard Prik (Deep fried fish with spicy chilli sauce) | | |
| Pla Piew Wan (Sweet and sour fish tossed with tomatoes, cucumber and pineapple) | | |
| Pla Sam Rod (Deep fried fish topped with spicy chilli sauce) | | |
| Pla Nueng Manao (Steamed fish with chili lemon sauce) | | |
| Gaeng Kiew Wan Moo (Green curry with pork) | | |
| Moo Phad Med Mamaung (Stir fried pork with cashew nuts) | | |
| Moo Krapaow (Minced pork stir fried with hot basil leaves) | | |
| Western Non Vegetarian | 1 item | 2 items |
| Pan Seared Salmon with Caper Sauce | | |
| Grilled Seabass with Olive Tomato Salsa | | |
| Red Snapper Fillet Mushtard Cream Sauce | | |
| Lamb Navarin | | |
| Lamb Stew | | |
| Chicken Stew | | |
| Chicken Cacciatore (Chicken in tomato sauce with mushrooms) | | |
| Roasted Chicken with Black Pepper Sauce | | |
| Lentils | 1 item | 1 item |
| Dal makhani (Black lentils cooked overnight with tomatoes) | | |
| Dal Panchmel (A blend of five lentils tempered with whole spices) | | |
| Sukhi Urad Ki Da | | |
| Dal banjara (Mixed lentils with a spicy tempering) | | |
| Dal Maa Rajma (Black lentil and kidney beans cooked together) | | |
| Chana Dal (Split yellow lentils curry) | | |
| Pandi Choley (Chick peas curry) | | |

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| HOT DISHES | | |
| Rice | 1 item | 1 item |
| Kesari Pulao (Safron flavored basmati rice) | | |
| Zeera Pulao (Cumin tempered basmati rice) | | |
| Mater Pulao (Basmati rice cooked with green peas) | | |
| Vegetable Puloo (Basmati rice cooked with assorted garden vegetables) | | |
| Chicken Biryani (Basmati rice cooked with chicken) | | |
| Mutton Biryani (Basmati rice cooked with lamb) | | |
| Yoghurt | 1 item | 1 item |
| Boondai Raita | | |
| Mint Raita | | |
| Pineapple Raita | | |
| Dahi pakodi | | |
| Dahi Bhulla | | |
| Indian Bread | 3 items | 4 items |
| Tandoori Roti | | |
| Laccha Parantha | | |
| Pudina Parantha | | |
| Plain Naan | | |
| Garlic Naan | | |
| Missi Roti | | |
| Bharwan Kulcha | | |
| DESSERT | | |
| Indian Dessert | 2 items | 2 items |
| Rasmalai | | |
| Rasgulla | | |
| Cham Cham | | |
| Moong Dal Halwa | | |
| Gajar Halwa | | |
| Gulab Jaman | | |
| Kesari Phirai | | |
| Kheer | | |

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| DESSERT | 8 item | 10 item |
| Tropical Fruit Selection | | |
| Fruit Tart | | |
| Nuts Tart | | |
| Tiramisu | | |
| Panna Cotta | | |
| Chocolate Brownies | | |
| Crème Brulee | | |
| Strawberry Cheesecake | | |
| Blueberry Cheesecake | | |
| Baklava | | |
| Black Forest Cake | | |
| Green Tea Cake | | |
| Dark and White Chocolate Mousse | | |
| Assorted Thai Sweet | | |
| Coffee mousse | | |
| Hazelnut Mousse | | |
| Apple Crumble | | |
| Berries Crumble | | |
| Bread and Butter Pudding | | |
| Crepe Suzette | | |
| Selection of Ice cream served with Condiments (2 flavors) | | |
| Tea and Coffee | | |