



## *Private Dinner*

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*After a perfect day exploring the Island or relaxing at the resort, have your personal Chef prepare a sumptuous private dinner for you in the privacy of your accommodation at the beach or the Sun Deck. Reservations are recommended at least 24 hours in advance and subject to availability.*

*All prices include service charge & applicable government taxes*



## *Thai BBQ*

*3,500 THB NET PER PERSON*

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### *Appetizers*

#### *Goong Sarong*

*Deep fried tiger prawn wrapped with crispy rice noodles*

#### *Gai Hor Bai Toey*

*Chicken wrapped with pandanas leaves*

#### *Goong Hor Takri*

*Deep fried tiger prawn with lemongrass*

### *Salad*

*Sliced grilled beef tenderloin in a spicy Thai style dressing*

### *From the grill*

*Marinated Thai style jumbo prawns, beef tenderloin, squid and chicken breast with mixed Thai sauces*

### *Dessert*

*Mango & sticky rice with homemade ice cream*

### *Tea or Coffee*



## *Western BBQ*

*3,750 THB NET PER PERSON*

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### *Appetizers*

*Baked tomato with goat cheese glaze  
Grilled beef tenderloin marinated with an aged  
balsamic oil Grilled scallop with tomato sauce*

### *Salad*

*Grilled prawn and mussel salad*

### *From the grill*

*Jumbo prawn, New Zealand mussel, Australian beef sirloin, Australian  
rack of lamb with "Trio" of sauces*

### *Dessert*

*Chocolate lava cake with homemade vanilla ice cream*

### *Tea or Coffee*



## *Seafood BBQ*

*4,000 THB NET PER PERSON*

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### *Appetizer*

*Grilled Hokkaido scallops with balsamic vinaigrette*

### *Salad*

*Grilled saku tuna and New Zealand green lip mussel salad in a tangy lemon dressing*

### *From the grill*

*Saku tuna, jumbo prawns, mussels, Norwegian salmon and squid*

### *Dessert*

*Blueberry cheese cake*

### *Tea or Coffee*