

**Candle Light Private Dinner
Lamai Set**

Starters

Larb Gai "*Minced chicken salad in cucumber*"
Gai Satay "*Marinated chicken Skewer in Bamboo stick*"
Sakuna Chom Saun "*Deep fried prawns in birds nest shape*"

Soup

Tom kha Gai "*Chicken soup in coconut milk*"

Main courses

Pa-neang Beef or Pork
Stir fried Asparagus with prawn
Stir-fried chicken with cashew nut
Served with variety of steamed rice
Jasmine rice, Sanyod brown rice and pea rice

Sweet

Mango with sticky rice or Pumpkin in coconut ice cream

Chaweng Set

Starters

Tod Mun Goong "*Fried shrimp patty*"
Kai Hor Bai Toey "*Fried chicken in pandanas leave*"
Por Pia Phak "*Vegetable spring rolls with plum sauce*"

Soup

Tom Yum Goong "*A Thai traditional prawn soup*"

Main courses

Green chicken curry
Fried fish with sweet chili sauce
Stir-fried broccoli with oyster sauce
Served with variety of steamed rice
Jasmine rice, Sanyod brown rice and pea rice

Sweet

Steamed banana in coconut milk or Mango with sticky rice

Meanam Set

Choice of appetizer

Cesar salad

A romaine lettuce and croutons dressed with parmesan cheese
Lemon juice, olive oil, and black pepper

Greek salad

Cucumber, peppers, tomatoes and red onion
Vinaigrette, oregano, mustard, vinegar

Choice of main course

Beef tenderloin, rack of lamb and pork chop

or

White prawn, white snapper, squid, blue crab

Condiments

Sweet corn, baked potato, mixed vegetable and sauces

Dessert

Apple pie or Coconut Creme Brulee