



MISKAWAAN DINING EXPERIENCES

THAI SHARING MENU 1

1400 PER PERSON

Deep fried vegetable spring rolls with plum sauce (V)
Spicy green papaya salad with peanut and dried shrimp

Phad Thai - Fried rice noodle with prawn and tamarind sauce
Steamed seabass with soy sauce, spring onion, ginger
Fried chicken with cashew nut, bell pepper, chili paste, spring onion
Seasonal vegetable and tofu Massaman curry with onion, coconut milk, potato
All served with Jasmine rice

Seasonal tropical Fruit
Mango Sticky rice with coconut milk

THAI SHARING MENU 2

1400 PER PERSON

Minced chicken with fish sauce, lime, shallot, rice powder and mint leaves
Spicy prawn soup with lemongrass, lime, mushroom and coriander

Deep fried seabass with garlic and pepper sauce
Green curry chicken with coconut milk, eggplant, basil, chili
Wok Fried vegetables with oyster sauce, garlic, soy sauce
Wok fried seafood and noodles with pepper corn, kaffir lime, oyster sauce
All served with Jasmine rice

Seasonal tropical Fruit
Banana fritter with vanilla ice cream

THAI SHARING MENU 3

1400 PER PERSON

Spicy prawn and pomelo salad
Yellow curry and coconut marinated chicken with peanut sauce

Wok fried beef with oyster sauce, bell pepper, onion, soy sauce
Spicy red curry roasted duck with pineapple, tomato, basil, kaffir lime leaves
Steamed seabass with spicy chili sauce, lime, coriander
Sweet and sour tofu with vegetables
All served with Jasmine rice

Seasonal tropical Fruit
Bualoy - sticky rice dumplings floating in a sweet and warm coconut milk soup



FUSION MENU

1500 PER PERSON

Samui Mussels

Bacon, onion, cream and gratinated mozzarella

Tuna Ceviche

Fresh tuna, ginger, mango, tomato, lemongrass and lime

Sea Bass Fillet

Spinach, cherry tomato, edamame mousse and creamy sauce

Panna Cotta

Raspberry Sauce and seasonal local fruits

HEALTHY MENU

1100 PER PERSON

Designed for those looking for a meal low in sugar, carbohydrate and fat.

Fresh vegetable spring rolls with rice paper and plum sauce

Local mushrooms with fish sauce, lime, shallot, rice powder and mint leaves

Steamed fish and vegetables with soy sauce.

Clear glass noodle soup

All served with brown rice

Seasonal tropical Fruit

THAI BBQ

2500 PER PERSON

White Snapper marinated with garlic, lemon glass, kaffir lime

Tiger Prawn marinated with garlic, pepper

Squid marinated pepper oyster sauce

Pork tenderloin with soy sauce, sugar, coriander root

Served with Sauce Seafood, sweet chili sauce, Esan sauce, peanut sauce

Thai style grilled beef salad

Thai style local mussels baked with sweet basil

Chicken coconut soup

Mixed leaf green salad

Fried rice

Mango sticky rice

SURF AND TURF

2500 PER PERSON

Rosemary roasted **beef tenderloin**

BBQ roasted **baby back ribs**

Chicken breast marinated in fresh herbs and butter

Marinated **White Snapper**

Blue crab

Tiger Prawn with garlic butter

Squid with black pepper and garlic

Sauces: garlic butter, BBQ, tartar, seafood, brown sauce

Mixed salad

Corn on cob

Baked Potato

Seasonal fruits

Add on:

Lobster 1900 per 1 kg

Wagyu Steak 1450 per 200 grams