



Private Dinner

After a perfect day exploring the Island or just relaxing at the resort, why not has your personal Chef prepare a sumptuous private dinner for you to enjoy in the privacy of your room or the beach. Reservations are recommended a day in advance and subject to availability.

Natural prices are include service charge & applicable government taxes

Thai BBQ

3,500 THB. NET PER PERSON.

Appetizers

Goong Salong

deep fried tiger prawn wrapped with crispy rice noodles

Gai Hor Bai Toey

deep fried 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.

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, NZ 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.

Appetizer

Grilled Hokkaido scallops with balsamic vinaigrette jus

Salad

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

From the grill

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

Dessert

Blueberry cheese cake

Tea or Coffee