

MOON STAR



## ROASTED BUTTERNUT SQUASH SOUP

Farm-fresh butternut squash from Silavadee's organic garden, served with crab meat, sunflower seeds, and toasted croutons. A rich, velvety soup celebrating our seasonal harvest.

Price: 350 THB

Venue: Moon, Star

For more information or reservation dial no.446



## PAN-SEARED TUNA

Locally sourced tuna, served with bell pepper piperade, pickled cucumber, and light sour cream dressing. A clean, refined expression of coastal flavors—perfect for a wholesome wellness dining experience.

Price: 400 THB  
Venue: Moon, Star

For more information or reservation dial no.446

## COCONUT MOUSSE WITH PINA COLADA

Locally Harvested Coconut and Fresh Tropical Fruits. Coconut Crumble and Fresh Fruits from Local Farms. A refreshing dessert inspired by Thailand's tropical climate, made with locally sourced coconut and fresh fruits.

Price: 290 THB  
Venue: Moon, Star

For more information or reservation dial no.446

