



# *Private Dinner*

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*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.*

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*Natural prices are include service charge & applicable government taxes*

## *Thai BBQ*

*3,500 THB. NET PER PERSON.*

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### *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.*

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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, 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.**

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***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***