



5-COURSE SET MENU DINNER

AMUSEBOUCHE

TUNA

Ponzu, Purple Cauliflower, Miso & Olive Oil Dressing, Pomelo

OYSTERS 3

Freshly Shucked Fine De Claire, Lime, Watermelon, Pineapple, Coconut Heart,
Champagne Mignonette Sauce

GNOCCHI

Black Truffle, Roasted Pearl Onions, Brown Butter

GRILLED LOBSTER

Vol Au Vent, Baby Vegetables, Salmon Roe, Jerusalem Artichoke Purée

or

BEEF TENDERLOIN

Foie Gras, Café de Paris Butter, Roasted Confit Pumpkin Puree

SUNDAE

Valrhona Chocolate, Dark Chocolate Fudge, Caramel Topping, Chocolate Shavings,
White Brownie Chunks, Marshmallows

MINI CHOCOLATES EASTER EGGS

Loose-Leaf Tea & Espresso Coffee

THB 6,900++ PER PERSON

All prices are in Thai Baht (THB) and are subject to 10% Service Charge and 7% Government Tax.
Kindly notify our team members of any dietary preferences or food allergies.

EASTER BEACH BBQ DINNER AT UPPER BEACH

SALADS

Marinated Grilled Eggplant with Mint & Coriander
Pomelo, Peanut, Coconut, & Chili Lime Dressing
Caesar Salad
Roasted Beets & Kales
Stracciatella Cheese Salad
Heirloom Tomatoes, Toasted Pistachio, Garlic Croutons
Rocket, Cranberry, Pine Nut, Burgundy Vinaigrette
Sesame Crusted Tuna
Wasabi Aioli, Pickled Ginger, Edamame,
Crispy Fried Shallots

STARTERS

Satay
Chicken Satay
Crunchy Pork Ribs Skewers
Sausage & Meatball Satay
Lemongrass Prawn Skewers
Satay Sauce, Nam Jim Jaew, Cucumber, Shallots, Lime

BARBEQUE

Isaan Sausages
BBQ Pork Ribs
Grilled Fish with Herbs and Spices in Banana Leaf
Chimichurri, BBQ, Southern Style Seafood Sauce

LIVE PAHD THAI CORNER

Phad Thai Noodle
Chicken, Prawn, Pork Tofu, Morning Glory, Carrots,
Bean Sprouts, Coriander, Spring Onions

CURRY BAR

Massaman Beef & Sweet Potatoes
Green Curry Chicken with Eggplants
Coconut Red Curry with Tofu
Pineapple Fried Rice
Steamed Aromatic Rice

VEGETABLES

Confit Onions & Peppers
Potatoes & Chorizo Parmentier
Ratatouille
Steamed Hong Kong Kale with Fried Garlic
Baked Potato & Creme Fraiche
Sweet Corns

ROAST MEATS

Roasted Australian Tomahawk RIB Yorkshire
Pudding
Roasted Leg of Lamb
Marinated Charcoal Chicken
Miso Rubbed Sirloin of Beef
Slow Roasted Free-Range Pork
Chimichurri, BBQ, Nam Jim Jaew, Southern Style
Seafood Sauce

Bread Selection with Butters & Oil

DESSERTS

Mango Sticky Rice
Tropical Fruit Platters
Mango Pudding
Chocolate Orange Macaroon
Raspberry Religieuse
Carrot Cake
Thai Banana Fritters
Mandarin Meringue Tart
Mini Eggs Cheesecake
Bird Nest Coconut Cupcake

KIDS' CORNER

Spaghetti with Tomato Sauce
Hot Cross Buns
Hot Dogs
Fruit Skewers
Vegetable Sticks
Chocolate Eggs & Bunnies
Lasagna Bolognaises
Part Pies
Ketchup, Mayonnaise, Chili Sauce

THB 3,500++ per person |

THB 1,750++ per child (6-12 years old)



• **AZURE** •

TAPAS NIGHT

A selection of 3 plates THB 900
A selection of 5 plates THB 1,500
A selection of 8 plates THB 1,800

COLD DISHES

Marinated Olives, Chili, Garlic

Pickled Eggplant, Basil, Parsley

Cucumber Tzatziki, House-Made Labneh, Fennel, Olive Oil

Roasted Beet Hummus

Manchego Cheese: Firm Sheep's Milk Cheese

Toasted Bread Rubbed with Tomato, Garlic, and Olive Oil

Boquerones: White Anchovies in Sherry Vinegar & Olive Oil

Cold Chorizo Salami Plate

HOT DISHES

Chickpea and Chorizo Stew

Patatas Bravas: Fried Potatoes with Spicy Tomato Sauce and Aioli

Sizzling Shrimp with Garlic and Olive Oil

Croquetas: Fried, Breaded Béchamel & Chicken

Grilled Chorizo, Mustard & Lemon

Calamari's Fritos: Fried Squid served with Lemon

Tortilla Española: Spanish Potato and Onion Omelet

Albóndigas: Spanish Meatballs in Tomato Sauce

All served with warmed pita bread and crusty baguettes.



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MOVIE NIGHT
UNDER THE STARS

POPCORN

Caramel | Original | Sweet Corn Flavor

BANANA CHIPS

Original | Tom Yum Flavor

MIXED

Salted Nuts

SWEET POTATO CHIPS

Original Flavor

PRAWN CRACKERS WITH DIP

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