
THE SUNSET STUNNER IN THALANG

WESTERN MENU

AMUSE BOUCHE

Seared Scallops

with cauliflower puree & basil emulsion

APPETIZER

Jumbo Lump Crabmeat

with kaffir lime cake & sweet & sour tamarind chili sauce

or

Wagyu Beef Tartare

with sundried tomato pesto & tzatziki

ENTREE

Seafood Minestrone

with roasted pine nuts & sesame sticks

MAIN COURSE

Black Angus Beef Medallion

with truffle jus, mustard, parmesan gratinated tiger prawns & sauteed broccoli

or

Yellow Fin Tuna Steak

with potato tortilla, romanesco, caper & lime emulsion

DESSERT

Guanaja Chocolate
and berries torte with strawberry salad

LOBSTER MENU

AMUSE BOUCHE

Grilled Lobster Mini Skewer
with mango foam & vanilla oil

APPETIZER

"Oak" Lobster Carpaccio
with saffron rouille, flying fish roe & red Russian kale micro herb

ENTREE

Creamy "Carnaroli" Rice with Lobster Medallion
and porcini mushrooms & rosemary emulsion

MAIN COURSE

Grilled Lobster
with asparagus, tomato relish, herbs extra virgin olive oil

DESSERT

Mocha Dacquoise Slice
with young coconut & passion fruit coulis