

EXCLUSIVE PRIVATE DINNER

5-COURSE THAI SET MENU THB 4,999++ / PERSON

Appetizer

Trio starter crispy fried prawn wrapped in betel leaf with plum sauce
Laotian Grilled lamb rack with spicy tamarind sauce
Deep fried soft shell crab salad with chili lime sauce

Soup

Coconut soup with prawn and Thai garden herbs in young coconut

Sherbet

Cool down with Passion sherbet

Main course

Grilled Phuket lobster marinated Thai style chili paste with garlic black pepper sauce, Tamarind sauce
Choo Chee curry seabass with broccoli
Wok fried Thai beef Tenderloin with chili and green peppercorn
Wok fried Chinese kale with scallop and oyster sauce
Steamed Jasmine rice

Dessert

Banana Three Ways

Inclusive of a glass of Starlight cocktail or a glass of sparkling wine or a glass of house wine red or white



EXCLUSIVE PRIVATE DINNER

5-COURSE SEAFOOD SET MENU THB 4,999++ / PERSON

Appetizer

Pan seared pepper Tuna and Scallop, saute' vegetable and honey lemon sauce

Soup

Seafood bouillabaisse soup, slow cooked seafood, Crispy crouton and tomato-peppercorn salsa

Sherbet

Cool down with Passion sherbet

Main course

Seafood Platter: Grilled "Phuket" Lobster, Tiger Prawn, Squid and pan-seared Salmon with mashed sweet potato, wild mushroom tartar, tomato confit, served with baby clam sauce and garlic butter sauce

Dessert

Chocolate Molten, Vanilla Ice Cream

Inclusive of a glass of Starlight cocktail or a glass of sparkling wine or a glass of house wine red or white



5-COURSE OVER THE LAND, UNDER THE SEA SET MENU THB 4,999++ / PERSON

Appetizer

Grilled seafood salad, Avocado tomato salsa and Lemon vinaigrette

Soup

Spinach cream soup, Asparagus, Feta cheese and Crispy Prosciutto

Sherbet

Cool down with Passion sherbet

Main course

Roasted beef tenderloin, Grilled herb-crusted lamb chop, Grilled "Phuket" Lobster with spinach risotto, Vegetable timbale, served with red wine sauce and baby clam sauce

Dessert

Le Meridien Cheesecake, Raspberry sauce

Inclusive of a glass of Starlight cocktail or a glass of sparkling wine or a glass of house wine red or white



EXCLUSIVE PRIVATE DINNER

5-COURSE THAI VEGETARIAN SET MENU THB 4,999++ / PERSON

Appetizer

Deep fried vegetable spring rolls with sweet plum sauce
Laotian wild mushroom salad with chili and fresh herbs
Fresh spring rolls

Soup

Clear vegetable soup with sesame oil and soft tofu

Sherbet

Cool down with Passion sherbet

Main course

Green vegetables curry with tofu, Eggplant and Basil
Deep fried soy bean curd with Chef's homemade three flavor sauces
Wok fried morning glory with mushroom vegetarian sauce
Steamed vegetables top with Thai gravy sauce, soft tofu and chili sauce
Steamed Jasmine rice

Dessert

Le Meridien Cheesecake, Raspberry sauce

Inclusive of a glass of Starlight cocktail or a glass of sparkling wine
or a glass of house wine red or white



5-COURSE WESTERN VEGETARIAN SET MENU THB 4,999++ / PERSON

Appetizer

Vegetable terrine with raisin-pine nut vinaigrette and tomato shooter
and Trio Bruschetta tomato avocado mushroom

Soup

Green pea soup with capsicum bruschetta

Sherbet

Cool down with Passion sherbet

Main course

Vegetable lasagna with tomato arrabbiata sauce
Potato nugget and saute' wild mushroom with basil pesto sauce

Dessert

Mango panna cotta in berry soup and deep fried banana spring rolls

Inclusive of a glass of Starlight cocktail or a glass of sparkling wine
or a glass of house wine red or white



STARLIGHT DINNER

4-COURSE SET MENU THB 2,999++ / PERSON

THAI SET MENU

Appetizer

Deep fried local tempura with spicy chili sauce
Deep fried Tiger prawn with chili lime sauce
Pomelo salad

Soup

Coconut soup with seafood in whole young coconut

Main course

Green curry Seabass with eggplant and Thai basil

OR

Yellow curry prawn with potato and green pea
Stir fried broccoli with scallop and oyster sauce
Stir fried Thai beef Tenderloin with chili and green peppercorn

Dessert

Banana Three Ways

WESTERN SET MENU

Appetizer

Seared New Zealand scallop with sauté mushroom and white wine sauce

Soup

Mushroom soup with grissini sesame and truffle oil

Main course

Grilled Australian beef Tenderloin with duo potatoes and gravy sauce

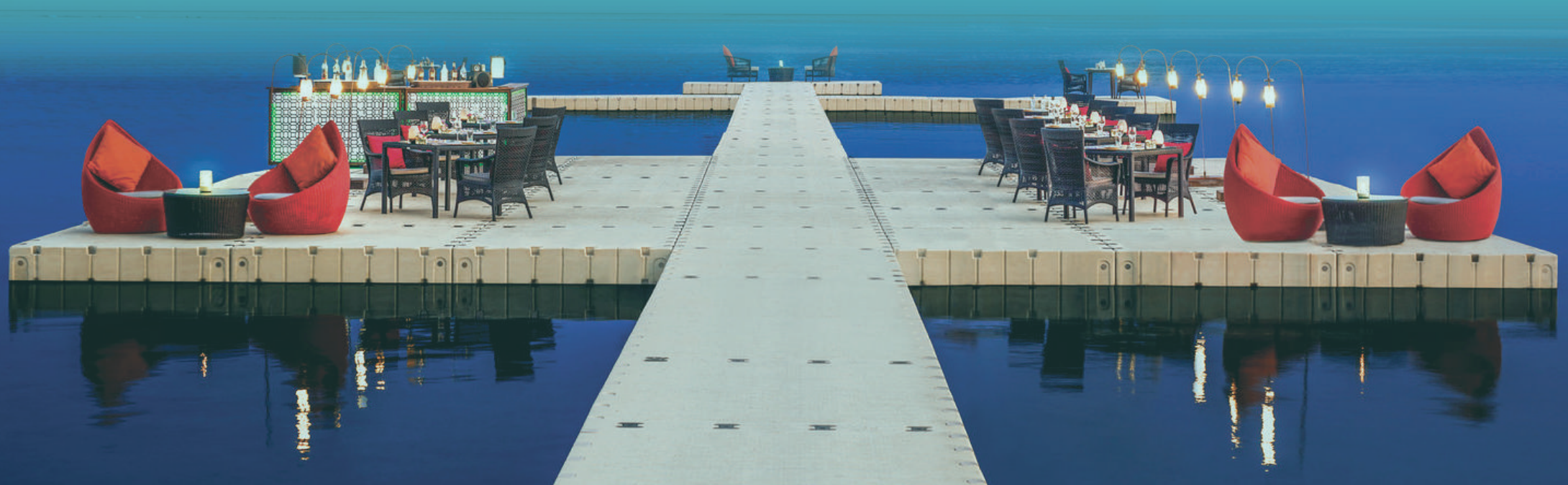
OR

Seared Hamachi fish grilled Eryngii mushroom with seafood sauce

Dessert

Lemon Pistachio crust tart with raspberry sherbet

Inclusive of a glass of Starlight cocktail or a glass of sparkling wine
or a glass of house wine red or white



STARLIGHT DINNER

4-COURSE VEGETARIAN SET MENU THB 2,999++ / PERSON

THAI SET MENU

Appetizer

Deep fried vegetable spring rolls with sweet plum sauce

Laotian wild mushroom salad with chili and fresh herbs

Deep fried mushroom with chili sauce

Soup

Clear vegetable soup with sesame oil and soft tofu

Main course

Green vegetable curry with tofu, Eggplant and Basil

Deep fried soy bean curd with Chef's homemade three flavor sauces

Wok fried morning glory with mushroom vegetarian sauce

Steamed Jasmine rice

Dessert

Banana Three Ways

WESTERN SET MENU

Appetizer

Tomato Terrine, Tomato Shooter, Shaved Parmesan, Raisin-Pine nut vinaigrette and Avocado Nacho dip

Soup

Minestrone soup with cheese dumpling

Main course

Vegetable Lasagna with Basil Pesto sauce

OR

Eggplant Permigiana with basil broth and tomato coulis

Dessert

Chocolate Molten with Vanilla Ice Cream

Inclusive of a glass of Starlight cocktail or a glass of sparkling wine or a glass of house wine red or white



STARLIGHT DINNER

3-COURSE SET MENU THB 1,999++ / PERSON

THAI SET MENU

Appetizer

Pomelo salad with grilled Tiger prawn and chili paste

Main course

Green curry Seabass with eggplant and Thai basil
Stir fried Thai beef with chili and green peppercorn
Wok fried Chinese kale with Tiger prawn and oyster sauce

Dessert

Tapioca with young coconut and coconut ice cream

WESTERN SET MENU

Appetizer

Seared Ahi Tuna salad with honey lemon sauce

Main course

Grilled beef Tenderloin ratatouille, sauté mushroom with gravy sauce

OR

Seared Salmon with spinach and orange cream sauce

Dessert

Delight Chocolate mousse with fruit jelly

Inclusive of a glass of Starlight cocktail or a glass of sparkling wine
or a glass of house wine red or white



STARLIGHT DINNER

3-COURSE VEGETARIAN SET MENU THB 1,999++ / PERSON

THAI SET MENU

Appetizer

Deep fried vegetable spring rolls with sweet plum sauce and Laotian wild mushroom salad with chili and fresh herbs

Main course

Green vegetable curry with tofu, Eggplant and Basil

Deep fried soy bean curd with Chef's homemade Three flavor sauces

Wok fried morning glory with mushroom vegetarian sauce, steamed vegetables top with mushroom-soft Tofu and chili sauce,
Steamed Jasmine rice

Dessert

Banana Three Ways

WESTERN SET MENU

Appetizer

Tomato Terrine, Tomato Shooter, Shaved Parmesan and Raisin-Pine nut vinaigrette

Main course

Vegetable Lasagna with Basil Pesto Sauce

OR

Eggplant Permigiana with basil broth and tomato coulis

Dessert

Chocolate Molten with Vanilla Ice Cream

Inclusive of a glass of Starlight cocktail or a glass of sparkling wine
or a glass of house wine red or white

