



GASTRONOMIC SERIES VOL 4

MICHELIN STAR WEEKEND

ODYSSEY A LA CARTE LIVE STATION BRUNCH
24 SEPTEMBER



ENTREE

CHICKEN LIVER PATE
GRILLED BREAD & PICKLES

POTATO SALADE SAMUI
BOQUERONE SALMON ROE

SCRAMBLE EGG WITH
HERRING CAVIAR

SEAFOOD

FRENCH OYSTER "A LA MINUTE"

OYSTER CHAMPAGNE JELLY

GRAY PRAWNS

BLUE PRAWNS

MUSSELS

CLAMS

SQUID

SOUP

CAULIFLOWER VELOUTÉ WITH
TOASTED ALMOND

THAI

PAPAYA SALAD

POMELOS SALAD

LARB MOO TORD

PHAD THAI KUNG

STIR FRIED EGGPLANT
WITH BASIL AND CHILI

MICHELIN LIVE STATIONS

CHEF THIERRY
LAMB RACK TAGINE

CHEF JEROME
KING MACKREL GRAVELAX
BEETROOT / ASSORTED
CONDIMENTS / SOUR CREAM

CHEF SAKAL
SCALLOP WITH POMELOS AND
CAPER SAUCE

CHEF RAPHAEL
BEEF HAY & SPICE
BEEF TENDERLOIN / MANGO
CHUTNEY / PORTO SAUCE

MAIN

GRILLED CHICKEN WITH 5 SPICES,
BRAISED CARROT

SEARED SEABASS,
LEMON CAPER BUTTER SAUCE

VEGETARIAN OPTION

SCRAMBLE TOFU
MEDITERRANEAN TEMPEH
LENTIL SALAD, CARROT MOUSSELINE

BURGER / WOODFIRE PIZZA OVEN / PASTA

MINI BEEF CHEESEBURGER

MARGHERITA PIZZA

CHORIZO PIZZA

TARTUFFO PIZZA

SPAGHETTI CARBONARA

SPAGHETTI BOLOGNESE

TOAST

AVOCADO TOAST
Egg / Smoked salmon / Chicken

SWEET

LEMON MERINGUE TART

CHOCOLATE TART

CHEESECAKE BLUEBERRY

MANGO STICKY RICE

BUA LOY

FRESH FRUITS

FROZEN DREAMS

NAM KENG SAI LIVE STATION

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

MANGO SORBET

PASSION FRUIT SORBET

RASPBERRY SORBET

STRAWBERRY SORBET

MOJITO SORBET

LEMON SORBET

ORANGE SORBET

BOUNTY ICE CREAM

