



SUNDAY SOCIAL 12:00 - 16:00

Simply choose your package and help yourself to the buffet and order as many of the cooked to order small plates as you need

Sunday SOCIALLY acceptable

THB 1,500++ with soft drinks

Summer Cup	- watermelon & elderflower
Tea Thyme	- Earl Grey, burnt lemon, rose, Thyme
Mango Mule	- Mango, fig & ginger
Berry Lassi	- Mango, blueberry, blackberry
Cucumber	- Spinach, cucumber, ginger & apple

Coke, Diet Coke, Orange Juice, Apple Juice, Fresh Coconut

Sunday SOCIALLY dedicated

THB 2,500++ "acceptable" + bottomless beer, house wine, sangria

Chang Lager, Singha Beer, Heineken Lager
Samui fruit sangria
Chilean White / Rose / Red wine

Sunday SOCIALLY committed

THB 3,500++ "dedicated" + cocktails, house spirits, sparkling wine

Mojito, Bloody Mary, Pimm's Cup, Woo Woo, Caipirinha
Gordons Gin, Smirnoff Vodka, Pampero Rum, Tres Tequila
Zardetto private cuvee brut

(v) vegetarian suitable 1 (h) halal certified
For other food allergy and intolerances please ask your server



SUNDAY SOCIAL MENU

SMALL PLATES meat

Beef short rib with potato and horseradish (h)
Lamb shoulder with garden peas & mint (h)
Merquez pork sausage risotto
Braised pork cheek with lentil cassoulet
Grilled chicken thigh with tomato, chorizo & chick peas

SMALL PLATES sea

Mussels with Thai basil and lemongrass
Grilled local sole fish with lemon caper butter
Ocean trout with asparagus spears and hollandaise
Blue swimmer crab and cherry tomato linguine
King shrimp peanut 'penang' curry

SMALL PLATES vegetable

Poached egg with grilled Portobello mushrooms (v)
Roasted cauliflower with cumin and hummous (v)
Truffled Parmigiano arancini (v)
Goats cheese with hazelnut and roasted onion (v)
Fricassee of peas and lettuce with soft herbs (v)

(v) vegetarian suitable | (h) halal certified

For other food allergy and intolerances please ask your server