

IN VILLA BBQ

Wine, dine and recline while our culinary team prepare grilled delicacies in the privacy of your own pool villa.

Our team has put together a delicious menu featuring quality imported meats and delicious local caught seafood. Your personal Chef will ensure everything is prepared to your preference and served in the comfort of your villa as you enjoy a bottle of Breton Fils Blanc de Blanc Champagne.

STEAK AND SEAFOOD MENU

8,900

Includes personal Chef and a bottle of Breton Fils Blanc de Blanc Champagne.

Appetizer

Sharing platter

Sliced Italian and Spanish cold cuts with Artisan cheeses, dried fruits and house baked bread

The Main Selection

Char Grilled

Whole Phuket lobster brushed with lemongrass herb butter 250 gram Australian Angus Rib Eye, sliced to serve.

Enhancements

Truffled macaroni with cheddar cheese and crispy bacon.

Grilled local asparagus with lemon and parmesan.

Warm tomato salad with feta cheese and fresh basil.

Sauces

Chimichurri relish.

Sweet basil Bearnaise.

Roasted garlic Aioli.

Dessert

Coconut Pavlova

Coconut Pavlova filled with vanilla whipped cream, fresh Chiang Mai strawberries, white chocolate and fresh mint

Price is subject to 10% service charge and 7% value added tax.