





GALA DINNER MENU

AT THE TERRACE

Fine de Claire No. 2 oysters and condiments

Seafood on ice I shrimps, Alaska crab legs, clams, mussels

Asian hot snacks I fried dumplings, assorted satay skewers, prawn cakes, spring rolls

Roasted lamb leg

Roasted whole chicken

Signature Thai I Larb tuna tartar, beef salad, crab curry, spicy seafood salad



MADE TO ORDER @SHOW KITCHEN

Seared Hokkaido scallop with apple cucumber salsa

Pan seared Foie Gras served with mango chutney and Frisee salad

Sautéed veal served with parmesan cheese, rocket salad and balsamic reduction



FROM THE GRILL

Half Canadian lobster per person

New Zealand lamb rack

Australian tenderloin & rib eye steak

Andaman tiger prawn

Lemon garlic salmon

Marinated squid

New Zealand mussel

Thai style seabass in banana leave

Coriander garlic marinated with chicken tigh

Wood fired pizza

Marinated grilled vegetable

SHOW KITCHEN

Italics signature salads

Summer salad, Caesar salad, garden green salad, Burrata salad

Spanish Iberico ham leg and assorted Italian cold cut, international cheeses and condiment

Baked salted crust marinated whole seabass

Smoked Norwegian salmon and tuna

Japanese assorted Sashimi and Nigiri



PASTA COUNTER

Selection of pasta

truffle cream sauce, chili garlic lobster, crab meat, tomato sauce with mozzarella cheese



DESSERT CORNER

Classic homemade tiramisu

Italics cheese cake

Assorted macaroons

Pana cotta with tropical fruit topping

Assorted Thai sweets

Chocolate cake

Coconut cake

Pear & almond tart

Seasonal fresh fruit







