

### THB 4,500++ PER PERSON INCLUDES COMPLIMENTARY SUNSET TAPAS AND ONE WELCOME COCKTAIL VENUE: ON THE ROCKS – TERRACE – WINE CELLAR – IN VILLA

# ON THE ROCKS



Dining on the rocks offers a truly unique sunset dining experience. Our food and beverage team have crafted a dinner menu to enjoy a romantic evening for two or to experience the best views on the island with loved ones.

Our team would be delighted to assist with cocktails, wines and drinks selection to complement the dining experience.

All menu selections need to be booked 24 hours in advance. A vegetarian option is also available.

## WESTERN SET MENU

### AMUSE BOUCHE

Pan seared foie gras with fig compote, toasted hazelnut

### STARTER

Chilled seafood, Fine de Claire oysters, lobster, blue crab, shrimp, lemon, cocktail sauce and mignonette

### MAIN

Grilled organic beef tenderloin, rosemary potatoes, red wine sauce OR Tasmanian salmon, green pea, cauliflower, salmon caviar

### DESSERT

Chocolate fondant, Guanaja 70% Valrhona chocolate, vanilla ice cream

PRICES ARE SUBJECT TO 17% TAX AND SERVICE CHARGES

RESERVATIONS: 'ROCK STAR' DIAL EXTENSION 1 RESTAURANT BOOKINGS: +66(0)76 370 777 EMAIL : DINING@KATAROCKS.COM WWW.KATAROCKS.COM



# THAI SET MENU

Served family style

### AMUSE BOUCHE

Goong Sarong Deep fried prawns wrapped with yellow noodles

### STARTER

Gai Hor Bai-Toey Deep-fried chicken pandanus leaves with tamarind sauce

Por Pieer Sod Pla Krob Fresh vegetable spring rolls with crispy fish and sweet peanut sauce

### SOUP

Tom Yum Goong Ma-Proaw On A traditional spicy prawn soup, with young coconut, lemongrass, galangal and kaffir lime leaf

### MAIN

Chu-Chee Pla Salmon Pan-fried salmon fillet with red curry paste, coconut milk, kaffir lime leaf and red chilli

Nuea Phad Bai Ka-Proaw Stir-fried grilled Australian beef tenderloin with chilli, garlic, oyster sauce and hot basil

### DESSERT

Thub-Thim Krob Traditional Thai ruby pearls, with fresh young coconut and coconut ice cream