



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

ROMANTIC PRIVATE DINNER



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

Foie gras terrine with fig compote, walnut and raisin bread

STARTER

Seafood platter, French Fine de Claire oysters, lobster, blue crab and shrimps served with mary-rose sauce, mayonnaise and shallots with vinegar

MAIN

Grilled wagyu beef tenderloin, roasted rosemary potatoes and black pepper sauce

OR

Slow cooked salmon, green pea, cauliflower salad, salmon roe and lime

DESSERT

Chocolate Lava, Valrhona chocolate and 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 Kra Bork

Crispy noodle wrapped prawns and plum sauce

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