

HIGHER



SPECTACULAR EVENTS BEGIN WITH A
SPECTACULAR VENUE

MENU



BBQ BUFFET MENU NO.1

1,360 THB NETT / PERSON

APPETIZERS	ROAST WHOLE CHICKEN FINE SELECTION OF COLD CUTS ASSORTED SATAY WITH PEANUT SAUCE
SALADS	MUSSEL WITH SWEET CHILI GRILLED EGGPLANT, SHALLOTS & SOUR VINAIGRETTE STRING BEAN WITH CHOPPED BACON TOMATO, CUCUMBER, ICEBERG LETTUCE, GREEN OAK LEAF, CARROT & BABY CORN
DRESSINGS	THOUSAND ISLANDS FRENCH BLUE CHEESE GRAIN MUSTARD
BREADS	FRESHLY-BAKED BREAD SELECTION WITH BUTTER.
HOT DISHES	FILLET OF SNAPPER & TOMATO-BASIL OIL PORK TENDERLOIN & MACERATED PRUNE SAUCE NAVARONE OF LAMB BRAISED BEEF & ONION GOULASH ROASTED NEW POTATOES FRIED MIXED VEGETABLES STEAMED JASMINE RICE
BBQ ITEMS	THAI HERBS-MARINATED CHICKEN DRUMSTICK SEAFOOD KEBAB LAMB CHOP SQUID
DESSERTS	SELECTION OF FRENCH PASTRIES FRESH TROPICAL FRUITS ICE CREAM



BBQ BUFFET MENU NO.2

1,485 THB NETT / PERSON

- APPETIZERS** PRAWN, POMELO COCKTAIL
CARVED PORK LOIN & STEWED APPLE
SATAY SELECTION WITH PEANUT SAUCE
- SALADS** TOMATO SALAD & SWEET BASIL-MOZZARELLA CHEESE
STRING BEAN WITH CRISP GARLIC
CUCUMBER, CARROT, ASPARAGUS, BABY CORN, GREEN LETTUCE &
ONION RING
- DRESSINGS** THOUSAND ISLANDS | FRENCH | BLUE CHEESE | ITALIAN
- BREADS** FRESHLY-BAKED BREAD SELECTION WITH BUTTER.
- HOT DISHES** ESCALOPE OF PORK & ORANGE- BLACK BEAN SALSA
RACK OF NEW ZEALAND LAMB WITH MINTED EGGPLANT
SIRLOIN STEAK WITH GARLIC SAUCE
SNAPPER WITH SWEET & SOUR GLAZE
FRICASSEE OF CHICKEN & SHIITAKE MUSHROOM CREAM
BUTTERED BABY CORN
ROSEMARY POTATO
- BBQ ITEMS** BBQ MARINATED CHICKEN TULIP
PRAWN & SNAPPER SKEWER
STEAK TERIYAKI
PORK CHOP
SQUID
CRABMEAT FRIED RICE
- DESSERTS** SELECTION OF FRESH CAKES & TARTLETS
FRESH FRUIT SALAD
MARINATED STRAWBERRIES (SEASONAL OPTION)



BBQ BUFFET MENU NO.3

1,600 THB NETT / PERSON

- APPETIZERS** ROAST WHOLE DUCK & MINT- MANGO SALSA
SEAFOOD COLD CUTS WITH COCKTAIL DRESSING
SMOKED SALMON FLAKES & LEMON-BABY CAPERS MAYO
- SALADS** MARINATED VEGETABLE & FETA CHEESE
PRAWN, ICEBERG LETTUCE & TABASCO-COCKTAIL DRESSING
TOMATO, CUCUMBER, GOURMET BEAN, ASPARAGUS & CARROT
CHIANG MAI LETTUCE, GRILLED SWEET CORN & BEETROOT
- DRESSINGS** FRENCH | ITALIAN | HERB MAYONNAISE | BLUE CHEESE |
THOUSAND ISLANDS
- BREADS** FRESHLY-BAKED BREAD SELECTION WITH BUTTER.
- SOUPS** LOBSTER BISQUE
- HOT DISHES** CRISP DUCK BREAST, PEAR-CHERRIES & GRAPPA SAUCE
FILLET OF SNAPPER WITH DILL & COCONUT BEURRE BLANC
SUPREME OF CHICKEN WITH CHILI & KIWIFRUIT VINAIGRETTE
MIXED VEGETABLES WITH OYSTER SAUCE
GRATIN POTATO
- BBQ ITEMS** WAGYU BEEF SKEWER
PRAWN KEBAB
SIRLOIN STEAK TERIYAKI
MINTED LAMB CHOP
MUSSELS
PRAWN FRIED RICE
CARVING
ROAST LEG OF LAMB
- DESSERTS** FRESH TROPICAL FRUITS
SELECTION OF FRESH CAKES & TARTLETS
TRADITIONAL THAI DESSERTS



EAST MEETS WEST BUFFET MENU NO.1

1,260 THB NETT / PERSON

- APPETIZERS** SMOKED FISH & DILL CRÈME FRAICHE
GRILLED SHRIMP & ROCK MELON COCKTAIL
- SALADS** POTATO, CRISP BACON SALAD
TOMATO, MOZZARELLA CHEESE SALAD
TRI-COLOR PASTA, MAYONNAISE, PINEAPPLE & HAM
ONION RINGS, TOMATO, CARROT, CUCUMBER, ICEBERG LETTUCE &
STRING BEAN
- DRESSINGS** FRENCH | ITALIAN | HERB MAYONNAISE | THOUSAND ISLANDS
- BREADS** FRESHLY-BAKED BREAD SELECTION WITH BUTTER.
- SOUPS** POTATO, LEEK SOUP & GREEN LIPPED MUSSEL
- MAIN COURSE** SEARED SEA BASS, SWEET & SOUR GLAZE
HERB-SPICED BREAST OF DUCK WITH MANDARIN SAUCE
BEEF, GARLIC & PEPPER
GRILLED PORK, & MUSHROOM-MARSALA SAUCE
PENNE PASTA & SWEET BASIL PESTO
CHICKEN, CASHEW NUTS & TAMARIND SAUCE
GRATIN DAUPHINOIS
MIXED VEGETABLES & OYSTER SAUCE
STEAMED RICE
- DESSERTS** ASSORTED THAI DESSERTS
SELECTION OF FRUIT TARTLETS
FRESH TROPICAL FRUITS



EAST MEETS WEST BUFFET MENU NO.2

1,370 THB NETT / PERSON

- APPETIZERS** ANTIPASTO PLATTER "ITALIAN STYLE"
SMOKED SALMON & DILL MASCARPONE
KING PRAWN & POMELO COCKTAIL DRESSIN
- SALADS** MACARONI & CHICKEN SALAD
GRILLED VEGETABLE & MUSSEL SALAD
CHIANG MAI LETTUCE SALAD WITH POTATO & MUSTARD MAYONNAISE
TOMATO, GOURMET BEAN, CUCUMBER, CARROT, BEETROOT & BABY CORN
- DRESSINGS** BERRY | HERB VINAIGRETTE | ITALIAN | BLUE CHEESE
- BREADS** FRESHLY-BAKED BREAD SELECTION WITH BUTTER.
- SOUPS** SMOKED FISH CHOWDER
- MAIN COURSE** GRILLED MEDALLION OF BEEF, VINTAGE RED WINE SAUCE
SEARED GROUPE, SWEET N SOUR
GRILLED RED SNAPPER, WARM POTATO SALAD & CITRUS
LEMON GRASS-ROASTED CHICKEN
MUSSELS & SWEET CHILI CREAM
PRAWN, GARLIC & PEPPER
PORK CHOP & MUSHROOM SAUCE
FRIED RICE WITH CRAB MEAT
BUTTER MIXED VEGETABLES
- DESSERTS** ASSORTED THAI DESSERTS
SELECTION OF CAKES & PASTRIES
FRESH TROPICAL FRUITS



EAST MEETS WEST BUFFET MENU NO.3

1,485 THB NETT / PERSON

APPETIZERS	SLICES OF NORWEGIAN SALMON SUSHI & SASHIMI PRAWN & PAPAYA COCKTAIL
SALADS	CAESAR SALAD SALAD "NICOISE" TOMATO, CHEESE & BALSAMIC-BASIL SYRUP ARTICHOKE SALAD, BEETROOT & SOUR CREAM SALAD ICEBERG LETTUCE, CARROT, CUCUMBER & ASPARAGUS
DRESSINGS	DILL & GARLIC AIOLI MUSTARD HERB VINAIGRETTE BLUE CHEESE
BREADS	FRESHLY-BAKED BREAD SELECTION WITH BUTTER.
SOUPS	CLEAR SOUP OF MINCED PORK, BEAN CURD & VERMICELLI
MAIN COURSE	BRAISED OXTAIL, RED WINE AND SHALLOT SAUCE FILLET OF LONG LINE SNAPPER & SWEET BASIL TAPENADE BEURRE BLANC SUPREME OF CHICKEN, FETTUCCINI & GARLIC CREAM MEDALLION OF PORK TENDERLOIN, BELL PEPPER & CHILI OIL SAUTÉED PRAWNS. GARLIC & SWEET CHILI SAUCE STIR FRIED VEGETABLES & OYSTER SAUCE STEAMED RICE POTATOES
CARVING	ROAST LEG OF LAMB & MINT SAUCE
DESSERTS	FRESH TROPICAL FRUITS HOME-MADE WHITE CHOCOLATE MOUSSE FRUIT TARTLETS BLACK TRIFLE GATEAUX



EAST meets WEST
SET MENU
NO.1

1,370 THB NETT / PERSON

SALAD OF HOUSE-SMOKED CHICKEN

CHILLED CANTALOUPE, PISTACHIO NUTS & POMMERY MUSTARD DRESSING.

LIGHT CURRY SOUP, BLACK TIGER PRAWN TAIL

MANGO

GRILLED PORK CHOP

ROAST PUMPKIN & MUSHROOM-MASALA SAUCE

OR

GRILLED FILLET OF BARRAMUNDI

POTATO AND CHIVES PUREE, ARTICHOKE & VEGETABLE PIPERADE.

BANANA BREAD, MOCHA BRULEE & RUM ICE CREAM

FRESHLY BREWED COFFEE

OR

FINE SELECTION OF DILMAH TEA



EAST meets WEST
SET MENU
NO.2

1,485 THB NETT / PERSON

PAILLARD OF NORWEGIAN SALMON

CRISP ROOT GINGER, MACERATED GRAPES & SOY-TRUFFLE DRESSING.

VELOUTE OF OYSTER, ASPARAGUS SPEARS, KETA CAVIAR CROSTINI

TAMARIND SORBET

GRILLED WAGYU EYE OF RUMP

SWEET POTATO ROESTI, WOK-FRIED CHINESE BROCCOLI & SHALLOT-RED WINE SAUCE.

OR

MEDALLION OF GROUPEL AND ROCK LOBSTER

SAUTÉED YOUNG SPINACH LEAVES & HORSERADISH BUTTER SAUCE.

CHOCOLATE PUDDING

WITH MINTED SWEET MANGO PEARLS & BERRY COULIS.

FRESHLY BREWED COFFEE

OR

FINE SELECTION OF DILMAH TEA



EAST meets WEST
SET MENU
NO.3

1,520 THB NETT / PERSON

SALAD OF SWIMMING CRAB

AVOCADO, CRISP WONTON ON A RED CURRY DRESSING.

SEAFOOD TART, SAFFRON BUTTER SAUCE

GRANITE

OVEN ROASTED RACK OF LAMB

GREEN EGGPLANT CAVIAR, GARLIC & TARRAGON-TOMATO JUS.

OR

BLACKENED FILLET OF RED SNAPPER

VINED TOMATO RISOTTO & SMOKED TOMATO PESTO.

PASSION FRUIT TART

VANILLA CREAM FRAICHE & MANGO SORBET.

FRESHLY BREWED COFFEE

OR

**FINE SELECTION OF DILMAH TEA
COOKIES**



NO.1

1,370 THB NETT / PERSON

TEMPURA OF KING PRAWN

YOUNG KALE, SWEET & SOUR DRESSING.

CULTIVATED MUSHROOM "CAPPUCCINO"

CHOCOLATE SORBET

CAJUN-SPICED FILLET OF SEA BASS

RAZOR CLAM PROVENCAL, DILL ROESTI & ITALIAN BASIL PESTO.

OR

SEARED RED SNAPPER

PRAWN IN PANDANUS LEAVES & BLACK BEAN BEURRE BLANC.

CORNET OF MANGO, SORBET & GREEN LIME ANGLAISE

FRESHLY BREWED COFFEE

OR

FINE SELECTION OF DILMAH TEA



NO.2

1,450 THB NETT / PERSON

ROCK LOBSTER SALAD

CHERRY TOMATO RELISH & FENNEL VINAIGRETTE.

ESSENCE OF TOMATO & SMOKED SALMON PITHIVIER

POMEGRANATE SORBET

GRILLED WHITE SNAPPER STEAK

CRAB MEAT CAKE & HORSE RADISH SABAYON.

OR

ROCK LOBSTER OPEN LASAGNA

TRUFFLE-MASHED POTATO & NEW SEASON GARLIC SAUCE.

SEASHELL PASTRY FILLED WHITE CHOCOLATE MOUSSE

STEWED SUMMER BERRIES & GREEN PISTACHIO ANGLAISE.

FRESHLY BREWED COFFEE

OR

FINE SELECTION OF DILMAH TEA

HIGHER



1,140 THB NETT / PERSON

DEEP FRIED LARB-SPRING ROLL SPICED VEGETABLE SALAD, PLUM SAUCE
MINCED CHICKEN SALAD WITH SHALLOTS & FRESH MINT LEAVES
FRIED PORK ON TOAST.

FRESHWATER PRAWN SOUP IN COCONUT MILK

TAMARIND SORBET

SAUTÉED CHICKEN IN CURRY PASTE
FRIED BEEF IN OYSTER SAUCE
SAUTÉED PRAWN WITH TAMARIND SAUCE
FRIED MIXED VEGETABLE IN OYSTER SAUCE
STEAMED RICE

ASSORTED THAI DESSERTS
FRESH TROPICAL FRUIT



1.260 THB NETT / PERSON

ASSORTED SATAY WITH PEANUT SAUCE
ROASTED DUCK SALAD
CHARRED BEEF & SPICY THAI-HERB SAUCE

FAMOUS THAI SPICY PRAWN SOUP

LEMONGRASS SORBET

FRIED CHICKEN WITH CASHEW NUTS
SAUTÉED SQUID, BELL PEPPERS WITH CHILI IN OIL
GRILLED KING PRAWN IN RED CURRY
FRIED PORK WITH GARLIC & PEPPER
FRIED MIXED VEGETABLES IN OYSTER SAUCE
STEAMED RICE

FRESH TROPICAL FRUITS
BANANA IN COCONUT MILK



1,370 THB NETT / PERSON

DEEP FRIED PRAWN PATTIES
SPICY SEAFOOD & GLASS NOODLES SALAD
FRIED MARINATED CHICKEN IN PANDANUS LEAVES

CHICKEN SOUP IN COCONUT MILK

GREEN TEA SORBET

GREEN CURRY WITH BEEF
FRIED PRAWNS WITH GARLIC & PEPPER
PORK AND MUSHROOM, OYSTER SAUCE
WOK-FRIED FISH FILLET WITH THREE TASTES SAUCE
FRIED BEAN CURD & BROCCOLI IN OYSTER SAUCE
FRIED RICE WITH CRAB MEAT

ASSORTED THAI DESSERTS

BUA LOY

FRESH TROPICAL FRUITS

FRESHLY BREWED COFFEE OR FINE SELECTION OF DILMAH TEA

HIGHER



THAI BUFFET MENU NO.1

1,100 THB NETT / PERSON

- APPETIZERS**
- DEEP-FRIED DRY PORK
 - VERMICELLI & VEGETABLE SPRING ROLL
 - DEEP-FRIED PRAWN ON TOAST
- SALADS**
- MINCED CHICKEN SALAD WITH HERBS & CHILI
 - SPICY GRILLED PORK SALAD
 - FRESH SEAFOOD SALAD
 - MIXED GREEN SALAD
 - FRESHLY BAKED BREAD & BUTTER
- SOUPS**
- FAMOUS THAI SPICY PRAWN SOUP
- HOT DISHES**
- FRIED CHICKEN WITH CASHEW NUTS
 - FRIED PORK WITH GARLIC & PEPPER
 - RED BEEF CURRY
 - SAUTÉED SQUID WITH YOUNG BELL PEPPER
 - FRIED FISH WITH GINGER SAUCE
 - SAUTÉED MIXED VEGETABLES IN OYSTER SAUCE
 - STEAMED RICE
- DEMONSTRATION**
- FRIED NOODLE, THAI STYLE
- DESSERTS**
- FRESH TROPICAL FRUITS
 - HOME-MADE WHITE CHOCOLATE MOUSSE
 - FRUIT TARTLETS
 - BLACK TRIFLE GATEAUX



THAI BUFFET MENU NO.2

1,260 THB NETT / PERSON

APPETIZERS	DEEP-FRIED PRAWN PATTIES STEAMED FISH BALL IN GARLIC SAUCE DEEP FRIED DRY BEEF
SALADS	LARB GAI MINCE PORK SALAD WITH HERB & CHILI FRESH SEAFOOD SALAD MIXED GREENS FRESHLY BAKED BREAD & BUTTER
SOUPS	FAMOUS THAI SPICY SEAFOOD SOUP "POH TEAK"
HOT DISHES	GREEN CHICKEN CURRY FRIED SHRIMP WITH TAMARIND SAUCE SAUTÉED SQUID WITH CHILI PASTE FRIED BEEF IN OYSTER SAUCE FRIED PORK WITH YOUNG PEPPERCORN SAUTÉED MIXED VEGETABLES IN OYSTER SAUCE FRIED RICE WITH BEEF
DEMONSTRATION	SAUTÉED SPAM NOODLE WITH SEAFOOD GRILLED MARINATED PORK
DESSERTS	ASSORTED THAI DESSERTS FRESH TROPICAL FRUITS BANANA IN COCONUT MILK

APPETIZERS PRAWN WRAPPED WITH WANTON SHEETS
FRIED MINCED PORK AND SESAME ON TOAST
DEEP-FRIED STUFFED CRAB WITH EGG

SALADS CHICKEN SALAD WITH THAI HERBS
MARINATED FRESH PRAWN SALAD
CRISPY PORK SALAD WITH MANGO
SPICY SEAFOOD SALAD & MIXED GREENS
FRESHLY BAKED BREAD & BUTTER

SOUPS CHICKEN SOUP IN COCONUT MILK

HOT DISHES FRIED FISH FILLET IN RED CURRY SAUCE
FRIED CHICKEN WITH CASHEW NUTS
BEEF "MASSAMAN"
FRIED PORK WITH GINGER SAUCE
SAUTÉED SHRIMP WITH FRESH ASPARAGUS
FRIED MIXED VEGETABLES IN OYSTER SAUCE
FRIED RICE CRAB MEAT

DEMONSTRATION DEEP FRIED SPRING ROLL
GRILLED MARINATED CHICKEN DRUMSTICK
GRILLED MARINATED WAGYU EYE OF RUMP

DESSERTS ASSORTED THAI DESSERTS
FRESH TROPICAL FRUITS
LOOK CHOOP



SEAFOOD
SET MENU
NO.1

1,520 THB NETT / PERSON

SMOKED FILLET OF RED SNAPPER

SALAD OF ASPARAGUS, CHERRY TOMATO & SAFFRON VINAIGRETTE.

MUSSEL-FENNEL SOUP, PRAWN TEMPURA

BERRY SORBET

CHARRED GROUPEL STEAK

SAUTÉED VEGETABLE LINGUINE COMPLIMENTED BY PINK POMELO BEURRE BLANC.

OR

SEARED FILLET OF SEA BASS

CRABMEAT WONTON, SMOKED SALMON-CHIVES ROESTI.

CARAMELIZED HAZELNUT BRULEE & CHOCOLATE ICE CREAM

FRESHLY BREWED COFFEE

OR

FINE SELECTION OF DILMAH TEA



SEAFOOD
SET MENU
NO.2

1,650 THB NETT / PERSON

SMOKED SALMON

ENCLOSED WITH DILL MASCARPONE WITH A PANNEQUET OF PICKLED CUCUMBER.

VELOUTE OF BLACK TIGER PRAWN

LIME-VODKA SORBET

**BLACKENED FILLET OF RED SNAPPER, SCALLOP
& TENDRILS CRANBERRY VINAIGRETTE**

OR

TIGER PRAWN & SQUASH RISOTTO

**BROCHETTE OF FRESH TROPICAL FRUIT & PEPPERED
PINEAPPLE WITH CITRUS CARAMEL**

FRESHLY BREWED COFFEE

OR

FINE SELECTION OF DILMAH TEA

HIGHER

rooftop restaurant & bar