

Menu for 2 days 1 night

The 1 day Lunch

Appertizer

- Chicken soup with mushroom and sweet corn
- Thai Beef salad

Main course

- Pork tenderloin with tamerind sauce
- Steam fish with fragrance herb
- Sauted beef with pepper sauce
- Duck breath with orange sauce
- Stir fried sesonal vegetable
- Steamed Fragrance Rice

Desert

Fresh Fruits

The 1st Dinner

Appertizer

- Thai soup
- Seafood salad with glass noodle

Main course

- Grill fish with passion fruit
- Hot Rock King Prawns Flame In Vodka
- Crispy Squid with Thai Chili sauce
- Stuffed crab “ Pha xi Style”
- Paloma springroll
- Poached Vegetable with soya sauce
- Steam Fragrance Rice

Desert

- Coconut milk and fresh fruit
- Ginger and lemongrass tea

Breakfast Menu

- Butter
- Tomato

- Cucumber
- Strawberry Jam
- Ham and bacon
- Bread & sweet cake
- Beef noodle (chicken conge)
- Scramble egg, fried egg, omelet egg

The 2^s t Lunch

Appertizer

“Pho cuon” Ha Noi

Soup

Pumpkin with almond soup

Main course

Grilled prawn with mash potatoes and passion fruit

Desert

- Fresh fruits with coconut milk
- Ginger & lemongrass tea

For 3 days cruise, it would be the same for the fist and last day of 2 days 1 night. The different is on the second day

Lunch (BBQ on the beach)

Appertizer

Combination Salad with vinegar dressing

Main course

- Grilled Tiger Frawns with Special Asian Herbs
- Char Grilled Beef with Soya Sauce
- Char Grilled Barramundi Fish Fillet in Banana Leaves
- Grilled pork rib with Pepper sauce
- Grilled sausage with Thai Sauce
- Vegetable fried rice

Desert

- Fresh fruit
- Ginger and lemongrass tea

The second dinner

Appertizer

- Eggplant soup with bacon
- Tian King Prawn with green salad cocktail sauce

Main course

- Seafood spring rolls
- Barbecued Pork with Thai Sauce
- Roasted grouper mash potatoes with passion fruit sauce
- Sautéed chicken with honey
- Steamed seasonal vegetable

Desert

- Coconut milk and fresh fruit
- Ginger and lemongrass tea

Note: The menu is subject to change without notice