



7,000 Set for 2 people

### **SALAD**

Assorted Organics Lettuce with healthy dressing and condiment Seafood Spicy salad Edible Fern Salad with Tiger Prawn Assorted sushi, sashimi platter with soy sauce, wasabi

#### **GRILL CORNER**

Slipper lobster Blue swimming crab Andaman Tiger Prawn Giant Marinated Squids Whole Red Snapper stuffed with herbs

#### **ACCOMPANIMENTS**

Garlic Fried Rice Grilled Asparagus Seafood sauce, Cocktail dip

#### **DESSERT**

Coconut Aroma Panna Cotta Seasonal Fruit

MeatLover

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## **SALAD**

Assorted Organics Lettuce with healthy dressing and condiment Caprese salad Ceasar salad Vitello Tonnato

#### **GRILL CORNER**

250 g. Australian Black Angus Rib Eye
270 day's grain fed
Australian Lamb Chop
Fresh Herbs Pork Sausage
Kurobuta Pork Chop
Thyme Marinated Free- Range Chicken Thigh

#### **ACCOMPANIMENTS**

Baked Herbal Potato
Buttered Corn Cob
Red Wine Sauce, Honey Grain Mustard Sauce

#### **DESSERT**

Basque Burnt Cheesecake Seasonal Fruit



Additional Hem

# **SEAFOOD**

Phuket Lobster	300 gram	1,300 baht
Andaman Tiger Prawn Andaman	300 gram	600 baht
Seabass (1 whole)	500 gram	700 baht
Andaman Red Snapper (1 whole)	500 gram	700 baht
Squids	250 gram	500 baht
Rock Loster	350 gram	690 baht
Norwegian Salmon	250 gram	500 baht

# **PREMIUM MEAT**

Aus Black Angus Rib Eye Grain fed 270 day's	250	gram	1,200 baht
Black Angus Striploin Grain fed 150 day's	250	gram	1,000 baht
Aus Lamb Chop	300	gram	1,000 baht
Kurobuta Pork Chop	250	gram	600 baht
Herbal Pork Sausage	250	gram	500 baht
Marinated Free-range Chicken Thigh	350	gram	500 baht

# Private barbecue order form

After a perfect day exploring Khao Lak and the surrounding area, what could be better than a private barbeque in the privacy of your own suite? Simply inform our restaurant staff or call 'O' Guest Service Center.

# Include a Chef

An additional charge of 2,500 Baht will be added on to the menu price if you wish for one of our chefs to do the grilling for you

# **Cancellation advice**

A cancellation fee of 50% off the food menu rate per person will apply, should you wish to cancel your Private Barbeque experience within 12 hours of your reservation.

Please note: Reservations are required a day in advance and are subject to availability.

Email: fb.vkhl@avanihotels.com



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BUBBLES		BOTTLE
Chandon Brut Sparkling, Australia	NV	1,950
Billecart Salmon Brut Réserve, Champagne, France	NV	4,900
Moët & Chandon Brut Impérial	NV	6,500
WHITE WINE		
Giesen Sauvignon Blanc, Marlborough	2021	2,100
Penfolds Max's Chardonnay, Adelaide Hills	2017	2,800
Marchesi di Barolo Gavi di Gavi DOCG, Piedmont	2020	3,100
ROSE WINE		
Chateau d'Esclans Whispering Angel Rosé	2018	2,450
Provence, France		
RED WINE		
Matua Valley Pinot Noir, Marlborough	2019	1,950
Terrazas de los Andes Áltos del Plata Malbec	2018	2,250
Le Volte dell'Ornellaia Toscana IGT, Toscana	2019	2,950

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F)ev	lerages
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STILL & SPARK	LING	THB	LOCAL	THB
Aqua Panna	750 ml	290	Chang, Singha	150
San Pellegrino	750 ml	290		
Chang (Local)	700 ml	180	IMPORTED	
			Heineken	170
JUICES			Asahi	180
Fresh Coconut		160	Corona	230
Fresh Watermel	on	160	SOFT DRINKS	90
Fresh Mango		160		, -
Orange, Pineap	ple. Apple	140	Coca Cola, Diet Coke, Sprite,	
	,		Fanta, Soda Water, Ginger A	le,Tonic Water



Thank you





