

By: Cheyna

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We trust it will fulfil your requirements and look forward to your favourable response. If you have any queries please do not hesitate to contact me.

Set Menu 4

1st course

Duo of Lobster, poached in a Vanilla broth and served on pickled cucumber sockets, accompanied by a smoked Papaya Sandwich

2nd course

Seafood Consume served with Fondant Potatoes, Parmesan croute and a succulent Queen Prawn.

Or

A Warm Spicy Tomato Soup topped with a Prawn Tian

3rd course

2 Australian Beef Medallions wrapped with Pancetta and served with Gratin potatoes, seasonal vegetables and a Thyme Jus.

Or

Herb encrusted Norwegian Salmon, served with sweet potato puree, Drunken Salsa and grapefruit hollandaise.

4th course

Mango Brulee served with Crystalized Sugar

Or

A rich decadent chocolate soufflé with Vanilla ice cream.

Venue

Bar prices

Please see our drinks list, all drinks will be charged and the balance to be settled at the end of the evening.

Cost

Cost per person 2800 baht

Please note that we require a deposit of 50% two weeks prior to the event as well as confirmation of the number of guests. All prices are exclusive of 10 % service charge and applicable 7 % government tax.

*Sincerely,
Cheyna Stewart
Manager*