

Dusit Thani Laguna Singapore
www.dusit.com

11 Laguna Golf Green,
Singapore 488047

weddingsdtls@dusit.com
Telephone: +65 6841 8888

Timeless Moments

At Dusit Thani Laguna Singapore



Dusit Thani

LAGUNA · SINGAPORE

Timeless Moments At Dusit Thani Laguna Singapore

Gem of the East: A wedding destination like no other, creating
Timeless Moments for you ... and with you.

Dusit Thani Laguna Singapore is blessed with an idyllic setting – perfect to host an intimate and timeless wedding celebration, holding true to its brand name Dusit Thani meaning 'town in heaven'.

Surrounded by stunning, lush green landscapes, this stylish and elegantly refined luxury urban resort offers unique and splendid alternatives for those who wish to avoid the hustle and bustle of the city.

Create your dream wedding with our collection of classy indoor and beautiful outdoor venues.

For an additional touch of glamour, charm and luxury to mark your special day,
we'll collect you in a chauffeur-driven Rolls-Royce.

Housed in the heart of the resort, the 8,073-square foot (750 square metre) Laguna Ballroom is the largest ballroom in its precinct. Standing two storeys high, it can be partitioned into three separate sections with its high ceiling, spacious and column-free design enabling all guests to have an unobstructed view of the bridal couple and the centre stage.

Welcome your guests for pre-meal cocktails at our exquisite pre-function area.

Adjoining to the ballroom, this more than 2,200-square feet (210 square metres) of open space is complimented with a viewing gallery highlighted by floor-to-ceiling hexagonal window panels overlooking Laguna National's award-winning Masters Course.

At Dusit Thani Laguna Singapore, guests can look forward to experiencing gracious hospitality inspired by our Thai heritage and culinary excellence at its finest where
Timeless Moments are created for you... and with you.

Now & Forever

S\$800.00⁺⁺ per table of 5 persons
Minimum guarantee of 100 persons

(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)

The Feast

- Choice of 8-course Chinese Set / 4-course Western Set

The Celebration

- Unlimited serving of soft drinks, mixers and Chinese tea (Chinese Set Menu)
- Unlimited serving of soft drinks, mixers, coffee and tea (Western Set Menu)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Choice of complimentary one 20-litre barrel of beer or 10 bottles of house wine

The Ornamentations

- Choice of exclusively curated wedding themes with floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (exclude printing)
- Selection of wedding favors for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$100.00 nett F&B dining credit (not applicable for banquet charges)
- Preferential rates for room upgrades, day use room for helpers and / or family and friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

Now & Forever

8-Course Chinese Set Menu

S\$800.00** per table of 5 persons
Minimum guarantee of 100 persons

(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)

Combination Platter (choice of 5 items)

- Spicy shellfish
- Organic scrambled egg with crabmeat
- Sweet & sour cabbage
- Breaded prawn
- Drunken chicken
- Vegetable net roll
- Marinated gluten with black mushrooms
- Mini octopus in sesame chilli sauce
- Japanese spicy crispy seaweed salad
- Chicken in beancurd skin

Soup

- Braised four treasures in chicken consommé
- Braised shredded fish maw with bamboo pith and shitake mushrooms
- Double-boiled chicken soup with sea whelk and conpoy

Seafood

- Deep-fried cereal prawns
- Steamed prawns in Chinese wine
- Sautéed prawns with wasabi sauce and mango sauce
- Sautéed sliced squid with celery in XO sauce

Poultry

- Roasted chicken in pepper and salt served with crackers
- Crispy chicken with cereal
- Roasted crispy chicken

Fish

- Steamed sea perch in brown sauce
- Steamed sand goby in Hong Kong style
- Steamed black garoupa in Hong Kong style

Vegetable

- Braised bailing mushroom with spinach
- Braised bamboo pith, shimeji mushroom and broccoli
- Braised conpoy with mushroom and broccoli

Rice / Noodles

- Braised ee-fu noodles with Chinese mushrooms and chives
- Steamed pearl rice with Chinese sausage, BBQ pork and Chinese mushrooms
- Fried rice with prawns wrapped in lotus leaf
- Wok-fried 'mian xian' with seafood
- Braised ee-fu noodles with crabmeat

Dessert

- Sesame seed dumplings in ginger syrup
- Red bean with glutinous rice balls
- Chilled cream of sago with mango & pomelo
- Cream of almond with glutinous dumpling

Now & Forever

4-Course Western Set Menu

S\$800.00** per table of 5 persons
Minimum guarantee of 100 persons

(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)

Appetisers (please select one for all diners)

- Yellowfin tuna with Seville orange, organic slow cooked egg yolk, jasmine flower, lemon and basil
- Textures of Jerusalem artichoke with raw crisps rouquette and black summer truffle

Soup (please select one for all diners)

- Seasonal mushroom cappuccino with sourdough four grain bread
- Chilled Andalusian tomato gazpacho with green apple sorbet and extra virgin olive oil

Main Course (please select one for all diners)

- Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese
- Australian pasture raised Hereford beef entrecote with Idaho potato fondant, sugar snap pea salad, roasted banana shallots, asparagus, horseradish confit, morel mushroom, bordelaise sauce and torched bone marrow

Dessert (please select one for all diners)

- Assiette of strawberries and cream with caramelised marshmallow and chocolate soil
- Palm sugar crème brûlée with macerated berries and muscovado crisp

Beverage

- Lavazza coffee and Ronnefeldt tea selection with Chef's signature petit fours

One & Only

S\$1,388.00** per table of 10 persons / **S\$138.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Thursdays, excluding auspicious dates, eve of and public holidays)

The Feast

- Choice of 8-course Chinese Set / 4-course Western Set / International Buffet Menu
- Complimentary 8-course Chinese Set Menu tasting for 10 persons / 4-course Western Set Menu tasting for six persons / International Buffet Menu tasting (choice of two appetisers, two mains & two desserts) for six persons on Monday to Thursday

The Celebration

- Cocktail reception with soft drinks and cocktail nauts
- Unlimited serving of soft drinks, mixers and Chinese tea (*Chinese Set Menu*)
- Unlimited serving of soft drinks, mixers, coffee and tea (*Western Set and International Buffet Menu*)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary one 30-litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary two 30-Litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 350 persons

The Ornamentations

- Choice of exclusively curated wedding themes with floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (*exclude printing*)
- Selection of wedding favours for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$100.00 nett F&B dining credit (not applicable for banquet charges)
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family and friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

Exclusive Offer

- Enjoy 8% rebate for wedding banquets held on or before December 31, 2021

One & Only

8-Course Chinese Set Menu

S\$1,388.00** per table of 10 persons / **S\$138.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Thursdays, excluding auspicious dates, eve of and public holidays)

Combination Platter (choice of 5 items)

- Spicy shellfish
- Organic scrambled egg with crabmeat
- Sweet & sour cabbage
- Breaded prawn
- Drunken chicken
- Vegetable net roll
- Marinated gluten with black mushrooms
- Mini octopus in sesame chilli sauce
- Japanese spicy crispy seaweed salad
- Chicken in beancurd skin

Soup

- Braised four treasures in chicken consommé
- Braised shredded fish maw with bamboo pith and shiitake mushrooms

Seafood

- Deep-fried cereal prawns
- Steamed prawns in Chinese wine

Poultry

- Roasted chicken in pepper and salt served with crackers
- Crispy chicken with cereal

Fish

- Steamed sea perch in brown sauce
- Steamed sand goby in Hong Kong style

Vegetable

- Braised bailing mushroom with spinach
- Braised bamboo pith, shimeji mushroom and broccoli

Rice / Noodles

- Braised ee-fu noodles with Chinese mushrooms and chives
- Steamed pearl rice with Chinese sausage, BBQ pork and Chinese mushrooms

Dessert

- Sesame seed dumplings in ginger syrup
- Red bean with glutinous rice balls

One & Only

4-Course Western Set Menu

S\$1,388.00** per table of 10 persons / **S\$138.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Thursdays, excluding auspicious dates, eve of and public holidays)

Appetisers (please select one for all diners)

- Yellowfin tuna with Seville orange, organic slow cooked egg yolk, jasmine flower, lemon and basil
- Textures of Jerusalem artichoke with raw crisps roquette and black summer truffle

Soup (please select one for all diners)

- Seasonal mushroom cappuccino with sourdough four grain bread
- Chilled Andalusian tomato gazpacho with green apple sorbet and extra virgin olive oil

Main Course (please select one for all diners)

- Rigatoni pasta with globe artichokes, tiger prawns, champignon mushrooms and Greek feta cheese
- Australian pasture raised Hereford beef entrecote with Idaho potato fondant, sugar snap pea salad, roasted banana shallots, asparagus, horseradish confit, morel mushroom, bordelaise sauce and torched bone marrow

Dessert (please select one for all diners)

- Assiette of strawberries and cream with caramelised marshmallow and chocolate soil
- Palm sugar crème brûlée with macerated berries and muscovado crisp

Beverage

- Lavazza coffee and Ronnefeldt tea selection with Chef's signature petit fours

One & Only International Buffet Menu

S\$1,388.00** per table of 10 persons / **S\$138.80**** per person

Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Thursdays, excluding auspicious dates, eve of and public holidays)

Appetisers

- Shrimp and scallop cocktail on chilli mayonnaise with organic hens' eggs
- Miso marinated lamb loin with edamame beans
- Norwegian smoked salmon salad with cucumber radish dill and yoghurt dressing
- Yum ta wai – spicy mixed vegetable salad with peanut sauce

Salad

- Selection of hand-picked organic garden greens (seasonal)
- Picked herbs, Asian slaw, Berliner potato with crispy bacon and Caesar smoked chicken salad with assortment of five dressings and extra virgin olive oil

Soup

- Cauliflower cream soup with salmon caviar
- Artisan breads, dippers and French butter

Main Dishes

- Seabass piccata on cream spinach
- Oyster glazed pork belly with dried chili pineapple and cashew nuts
- Pasture raised Australian beef tenderloin stroganoff with sour cream and pickled cucumber
- Glazed onions, Vichy carrots, cannellini beans, tomato and herb casserole
- Roasted garlic potato fondue
- Polenta with ricotta cheese

Desserts

- Assortment of Thai sweets
- Lotus and coconut île flottante with garden mint
- Baked American cream cheese cake
- Gluay cheum – banana in syrup topped coconut milk
- Assorted seasonal hand cut fresh fruits

Two of a Kind

S\$1,588.00** per table of 10 persons / **S\$158.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Fridays & Sundays, excluding auspicious dates, eve of and public holidays)

The Feast

- Choice of 8-course Chinese Set / 4-course Western Set / International Buffet Menu
- Complimentary 8-course Chinese Set Menu tasting for 10 persons / 4-course Western Set Menu tasting for six persons / International Buffet Menu tasting (choice of two appetisers, two mains & two desserts) for six persons on Monday to Thursday

The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers and Chinese tea (Chinese Set Menu)
- Unlimited serving of soft drinks, mixers, coffee and tea (Western Set and International Buffet Menu)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary one 30-litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary two 30-Litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 350 persons

The Ornamentations

- Choice of exclusively curated wedding themes with floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (exclude printing)
- Selection of wedding favours for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$100.00 nett F&B dining credit (not applicable for banquet charges)
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family and friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

Exclusive Offer

- Enjoy 8% rebate for wedding banquets held on or before December 31, 2021

Two of a Kind

8-Course Chinese Set Menu

S\$1,588.00** per table of 10 persons / **S\$158.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Fridays & Sundays, excluding auspicious dates, eve of and public holidays)

Combination Platter (choice of 5 items)

- Spicy shellfish
- Organic scrambled egg with crabmeat
- Sweet & sour cabbage
- Breaded prawn
- Drunken chicken
- Vegetable net roll
- Marinated gluten with black mushrooms
- Mini octopus in sesame chilli sauce
- Japanese spicy crispy seaweed salad
- Chicken in beancurd skin

Soup

- Double-boiled beef consommé with bamboo pit
- Braised dried fish maw with fungus and crabmeat Szechuan style

Seafood

- Fried prawns with Japanese mayonnaise
- Lemongrass steamed tiger prawns with Cambodian Kampot pepper

Poultry

- Roasted pipa duck with special barbecue sauce
- Spicy mala roasted chicken

Fish

- Pan-fried cod fish steak with XO sauce
- Steamed barramundi in ginger and onion

Vegetable

- Braised abalone with spinach
- Wok-fried Hong Kong kale with black mushroom sauce

Rice / Noodles

- Fried egg noodles with roasted duck and Chinese pickle
- Baked rice with minced pork and black olives in casserole

Dessert

- Mashed taro with pumpkin and ginkgo nuts
- Chilled mango sago cream with pomelo

Two of a Kind

4-Course Western Set Menu

S\$1,588.00** per table of 10 persons / **S\$158.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Fridays & Sundays, excluding auspicious dates, eve of and public holidays)

Appetisers (please select one for all diners)

- Scottish salmon tartar with crispy parmesan and hen's egg
- Organic leaves, bell pepper confetti, Greek kalamata olives, shaved Manchego cheese with roasted cashew nuts with sherry vinegar dressing

Soup (please select one for all diners)

- Local seafood bouillabaisse with pistou crostini
- Wild mushroom consommé en croûte with white truffle oil

Main Course (please select one for all diners)

- Pan roasted Australian jack creek beef tenderloin with black summer truffle, kale, potato air and black olive crumble
- Fine herb crusted Norwegian salmon pave with niçoise vegetables, red wine and brown butter sauce

Dessert (please select one for all diners)

- Palm sugar crème brûlée with macerated berries and muscovado crisp
- Glazed crème chiboust with compressed tropical fruits in beetroot soup

Beverage

- Lavazza coffee and Ronnefeldt tea selection with Chef's signature petit fours

Two of a Kind International Buffet Menu

S\$1,588.00** per table of 10 persons / **S\$158.80**** per person

Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Fridays & Sundays, excluding auspicious dates, eve of and public holidays)

Appetisers

- Blackened yellowfin tuna and glass noodle salad with wasabi mayonnaise
- Drunken chicken marinated in Chinese wine and jellyfish salad
- Ma Maison Magret duck terrine with torched Anjou pear
- Parma ham with honeydew melon and wild rocket
- Larb pla duk – spicy catfish with ground roasted rice salad

Salad

- Selection of hand-picked organic greens and seasonal vegetables spaghetti bar
- Panzanella salad, BBQ cauliflower & pomegranate, avocado with shrimp
- Assortment of dressings, olive oil, coconut oil, nuts and nutritional seeds

Soup

- Sweet pumpkin and clam chowder
- Artisan breads, extra virgin olive oil and French butter

Main Dishes

- Garlic and thyme flavored New Zealand lamb ragout with abalone mushroom
- Miso crusted toothfish with dehydrated watermelon
- Maldivian fish curry with fragrant coconut rice
- Hor mok moo med bua – steamed curried pork pudding with lotus seeds in banana leaf
- House made duck sausages with fermented red cabbage
- Bucatini noodles with aromatic beef broth
- Nutritional riceberry
- Braised garbanzo beans

Chef's Table

- Pla pao – Bangkok salt crusted red snapper BBQ with Thai seafood sauce

Desserts

- Assortment of Thai sweets
- Coconut caramel custard
- X-treme chocolate cake
- Durian pancakes
- Japanese tropical fruit nigiri
- Sakoo Piak Khao Pod – tapioca with corn kernel

Luxe

S\$1,688.00** per table of 10 persons / **S\$168.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)

The Feast

- Choice of 8-course Chinese Set / 4-course Western Set / International Buffet Menu
- Complimentary 8-course Chinese Set Menu tasting for 10 persons / 4-course Western Set Menu tasting for six persons / International Buffet Menu tasting (choice of two appetisers, two mains & two desserts) for six persons on Monday to Thursday

The Celebration

- Cocktail reception with soft drinks and cocktail nuts
- Unlimited serving of soft drinks, mixers and Chinese tea (Chinese Set Menu)
- Unlimited serving of soft drinks, mixers, coffee and tea (Western Set and International Buffet Menu)
- Discounted rates for wine purchased from the hotel
- Complimentary bottle of Champagne for toasting ceremony
- Corkage charge waiver for duty-paid and sealed hard liquor
- Complimentary one 30-Litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 250 persons
- Complimentary two 30-Litre barrel of beer and one bottle of house wine per guaranteed table with a minimum guarantee of 300 persons
- Complimentary two 30-Litre barrel of beer and two bottles of house wine per guaranteed table with a minimum guarantee of 350 persons

The Ornamentations

- Choice of exclusively curated wedding themes with floral arrangements
- Exquisite 5-tier Champagne fountain
- Special effects for bridal march-in
- A specially designed wedding cake model for cake cutting ceremony
- Selection of wedding invitation cards based on 70% of guaranteed attendance (exclude printing)
- Selection of wedding favours for your guests
- Wedding accessory set consisting of a token box and guest book
- Use of one podium with two wireless microphones
- Use of in-built LCD projectors with screens and audio system

With Compliments

- One-night stay in Prestige Verandah Suite with breakfast for two
- S\$188.00 nett F&B dining credit (not applicable for banquet charges)
- Complimentary use of Bridal Gallery during banquet
- Preferential rates for room upgrades, day use room for helpers and / or family and friends
- One VIP car park lot for bridal car
- Complimentary car park coupons for up to 30% of the guaranteed attendance

Exclusive Offer

- Enjoy 8% rebate for wedding banquets held on or before December 31, 2021

Luxe

8-Course Chinese Set Menu

S\$1,688.00** per table of 10 persons / **S\$168.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)

Combination platter (choice of 5 items)

- Spicy shellfish
- Organic scrambled egg with crabmeat
- Sweet & sour cabbage
- Breaded prawn
- Drunken chicken
- Vegetable net roll
- Marinated gluten with black mushrooms
- Mini octopus in sesame chilli sauce
- Japanese spicy crispy seaweed salad
- Chicken in beancurd skin

Soup

- Forbidden Magret duck consommé with air-dried foie gras
- Buddha jump over the wall

Seafood

- Alaskan king crab, Jamón ibérico and Chinese almond
- Deep-fried king lobster with salt and chilli sauce

Poultry

- Barbecued Peking duck with Chinese pancakes
- Oven-baked ginseng chicken

Fish

- Steamed black garoupa in soy sauce
- Steamed soon hock with black bean and lemon sauce

Vegetable

- Braised sea asparagus with black mushroom in brown sauce
- Braised sliced abalone with black mushroom in Yuzu black pepper sauce

Rice / Noodles

- Fried egg noodles with seafood in X.O. sauce
- Eight treasures nutritional riceberry

Dessert

- Mashed taro with pumpkin and ginkgo nuts
- Macadamia nut congee ice cream with Mexican churros and fermented sponge cake

Luxe

4-Course Western Set Menu

S\$1,688.00** per table of 10 persons / **S\$168.80**** per person

Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)

Appetisers (please select one for all diners)

- Lobster and coconut escabeche with Thai coconut, Manchego saffron and Minus 8 vinegar
- Smoked Blakemores wagyu beef carpaccio with thyme and anchovy dressing, air-dried heirloom tomatoes, wild arugula and shaved six year aged parmesan

Soup (please select one for all diners)

- Crayfish bisque with burnt pumpkin and Atlantic scallops
- Psarosoupa – eastern Mediterranean fish soup with cinnamon, lemon and Greek olive oil

Main Course (please select one for all diners)

- Arctic cod with vitelotte potatoes, pecan, Belgium endive, Rossini gold caviar and hot charcoal mayonnaise
- Australian Jack's Creek farm angus short rib with chilli, roasted baby garden tomatoes, aged parmesan croquettes, smoked eggplant caviar, som tum and red wine jus

Dessert (please select one for all diners)

- Glazed crème chiboust with compressed tropical fruits in beetroot soup
- Warm caramelised mango tart with coconut sorbet and fresh mint

Beverage

- Lavazza coffee and Ronnefeldt tea selection with Chef's signature petit fours

Luxe

International Buffet Menu

S\$1,688.00** per table of 10 persons / **S\$168.80**** per person
Minimum guarantee of 25 tables / 250 persons

(Applicable on Mondays to Sundays including auspicious dates, eve of and public holidays)

Appetisers

- Herb marinated angus beef carpaccio with Gruyère cheese crostini
- Slow cooked Peking duck roulades with shaved green asparagus and spicy coriander dressing
- Poached squid and scallops in lime and chili dressing with sea cucumber
- White snapper ceviche with pomelo and lotus
- Lebanese mezze plank, hummus with tahini, baba ghanoush, fattoush and pita bread
- Steamed corn-fed chicken with mango mayonnaise, crisp romaine and smoked quails' eggs
- Kaiso seaweed salad with ginger, sesame and Yuzu

Salad

- Selection of organic garden greens, seasonal fruits and vegetables
- Nutritional sprouts, nuts and seeds
- Selection of dressings, Spanish virgin olive oil, vinegars and citrus

Soup

- Tom yum talay – spicy seafood soup with lemon grass

Main Dishes

- Hokkaido seafood stew, miso and cellophane noodles
- Blackened Kurobuta pork chop with Sichuan pepper, pineapple and ginger vinaigrette
- Pried wan pla – pan-fried fish with sweet and sour sauce
- Jack's Creek farm beef tenderloin "bordelaise" gratinated with bone marrow
- Grana Padano crusted potato gratin
- Orzotto with green peas

Chef's Table

- Squid ink linguine
- Crab and black mussels
- Shellfish emulsion

Desserts

- Assortment of Thai sweets
- Pineapple roasted with Tahitian vanilla
- Mango rice rolls
- Selection of handmade ice creams and sorbets
- Death by Belgium chocolate
- Khai hong – rice ball stuffed with yellow beans
- Hand cut seasonal fresh fruit