

# **SET LUNCH MENU**

"Please select one item form each course"





PHAD THAI GHOONG



TROPICAL FRESH FRUIT

Gluten Free dishes

#### **STARTER**



# **GREEK SALAD**

tomatoes, cucumber, onion and bell peppers.
Served dressed with oregano
vinaigrette, imported Feta cheese and Kalamata olives.

#### **CAESAR SALAD**

With garlic croutons and pickled red onion

#### CHICKEN SATAY

Marinated chicken satay served with peanut sauce

### **POR PIA TORD**

Golden fried spring roll filled with seafood and oriental vegetables



### TOM KHA GAI

Chicken in coconut milk soup with fresh herb

# **MAIN COURSE**

#### **SPAGHETTI**

With your choice of meat sauce, tomato sauce or carbonara sauce

#### **RIGATONI**

Rigatoni pasta served with classic beef and pork Bolognese sauce.

Topped with imported parmesan cheese.

#### **PRIME BURGER**

Served with french fries and vegetables pickled.

### PAN SEARED FILLET OF RED SNAPPER

Served with asparagus, vine tomatoes and new potatoes. Complimented with dill-mustard scented sour cream.



#### PHAD KRAPRO RAAD KHAO

Stir-fried pork, beef or chicken with basil leave served with steam rice.

### PHAD PREW WHAN RAAD KHAO

Sautéed fish fillet, pork or chicken with sweet and sour sauce Served with steam rice.

# PHAD THAI GHOONG SOD

Famous "Thai style" fried noodles with fresh prawn.

### **DESSERT**

#### **MANGO TART**

With ice cream and vanilla sauce

# CARAMEL CUSTARD

With apple caramel and whipped cream



### TROPICAL FRESH FRUIT

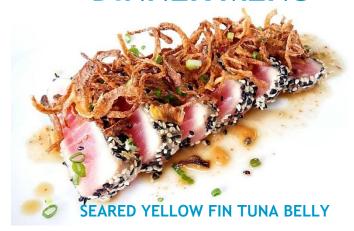
Fresh fruit in season

# **CHOICE OF ICE CREAM**

Vanilla, chocolate, strawberry, coconut and sherbet



# **DINNER MENU**





TIGER PRAWN AND SEA SCALLOP COCKTAIL







Chef's Recommendation



# **APPETIZERS**

# US SCALLOPS 🥮 🕯

Pan fried US Sea scallops served on a bed of carrot pure and sautéed spinach. Served with truffle sauce and drizzled with truffle oil

# SEARED YELLOW FIN TUNA BELLY Sesame crusted. Served with crispy onions and Japanese Ponzu sauce

# **BLUE SWIMMING CRAB CAKES**

With Edamame succotash and red pepper Remoulade sauce

TIGER PRAWN AND SEA SCALLOP COCKTAIL Wighland lettuce and brandy cocktail sauce

#### **TUNA AHI TARTAR**

With Hass avocado, Asian dressing, and spring onions. Complimented with Ebiko shrimp roe, crispy wanton and wasabi mayo

### **ANGUS BEEF CARPACCIO**

With Cipriani sauce, salsa verde, marinated bell peppers, truffles and greens

# **SALADS**

#### **CAESAR SALAD**

Traditional Caesar salad topped with pan seared salmon, bacon bites and garlic croutons

### ANDAMAN SEAFOOD SALAD

Squid, prawns, black mussels and fish fillet dressed in a Mediterranean style Garnished with capper berries and vine tomatoes

### **SOFT SHELL CRAB SALAD**

With pickled shallots and spring onions, green asparagus, baby romaine and truffle pink sauce

#### **SEARED DUCK BREAST SALAD**

With pomegranate and pomegranate vinaigrette. Complimented with oranges, wild rocket, pickled beetroot tartar and balsamic caviar

# **SOUPS**

#### **ANDAMAN CRAB BISQUE**

With crab meat, tomato salsa and green asparagus

# TALAY'S SEAFOOD SOUP 💮

Fresh seafood from the Andaman Sea in a classic Mediterranean style

#### **SPLIT PEA SOUP**

Cumin scented, served with spicy oil and yogurt

# GREEN AND WHITE ASPARAGUS CREAM SOUP

Served with asparagus heads, crispy bacon, blue cheese and ciabatta croutons

We are happy to accommodate all diets. Should you have any other requirement, please discuss with our waiter.



# **DINNER MENU**





THE TALAY TRIO FISH



**GRILLED TIGER PRAWNS** 



# **MAINS**

# THE SANDS AND SEA



Grilled beef tenderloin and tiger prawns wrapped sea scallops, green baby bok choy, potatoes with rosemary sauce and lobster reduction

# THE FIRE FISH



Our famous whole grouper, deliciously flamed at your table with fresh lemongrass sauce and crispy garden

### SEAFOOD SYMPHONI 😭 👀



Grilled tiger prawns, sea bass fillet, squid, black mussels and rock lobster. Served with a sauce trio and grilled seasonal vegetables

# THE TALAY TRIO FISH 🥮



Grilled fillet of grouper, salmon and sea bass, garnished with new potatoes, seasonal vegetables and a sauce trio

#### **CHICKEN TWO WAYS**

Chicken breast roulade filled with mushrooms and wrapped in Parma ham and a slow-cooked crispy leg comfit. Served with potato-truffle mousse and red

#### **CRISPY PORK BELLY**

Served with Gorgonzola sauce, carrot puree and red wine reduction. Complimented with baby potatoes and seasonal vegetables

#### **GRILLED TIGER PRAWNS**

Served on a bed of green pea mousseline with crispy chorizo, chorizo oil and tomato comfit

# DESSERT

#### **BROWNIES**

Served warm with banana ice cream and almond

### TRIO CRÈME BRULEE

Vanilla, lemon grass and ginger. With crispy brown

#### **GIANDUJA TART**

With raspberry sorbet and fresh pomelos

#### SAFFRON PANNA COTTA

With mango puree, pistachio pralines, berries and meringue

# TROPICAL FRUIT PLATTER 😻



And array of fresh fruit in season

# **CHOICE OF ICE CREAM**

Vanilla, chocolate, strawberry, coconut, sherbet

We are happy to accommodate all diets. Should you have any other requirement, please discuss with our waiter.



Chef's Recommendation



Rev. 13.11.19