

Catering - Beverages

CHAMPAGNE / SPARKLING

Moet & Chandon Brut Imperial 75 cl.	7,000
Moet & Chandon Brut Imperial 20 cl.	1,200
Zardetto Private Cuvee Brut 75cl.	1,500

WHITE WINE

<i>Sauvignon Blanc</i>	
Oyster Bay, Marlborough, NZ	2,850
Echeverria, Central Valley, CL	1,500
<i>Chardonnay</i>	
Penfolds Private Release, AUS	2,250

ROSE WINE

Domaine Ott Clos Mireille Provence, FR	4,350
Chateau Barbeiranne Tradition, FR	2,100

RED WINE

<i>Cabernet Sauvignon</i>	
Brygon Reserve, Mirror Image, Margaret River, AUS	2,650
Echeverria, Central Valley, CL	1,500
<i>Pinot Noir</i>	
Babich Black Label, South Island, NZ	2,000

SPIRIT

Gordon Dry Gin 20cl.	400
Smirnoff Vodka 20 cl.	270
Belvedere Vodka 20cl.	800
Remy Martin VSOP 20cl	850
Jack Daniel 's 20 cl	500
Johnnie Walker Black Lable 20 cl.	550

BEER

Singha Beer	150
Heineken Beer	150

SOFT DRINKS / MINERAL WATER

Twinpalms Artesian Water	50
Coke / Coke light	100
Soda	100
Sprite	100
Fanta Orange	100
Tonic	100

COFFEE & TEA

Nespresso Coffee	150
Twining Tea	150

SNACKS

Cashew Nuts	150
Kit Kat	150
Fish Finger with Tatar sauce	250
Tortilla Chips with Salsa	230
Tortella Quesadilla	330
Vegetable Sticks with Coriander Sauce	110
Beef Burger	390
Marinate Mixed Olives and Feta Cheese	110
Pasta Salad with Chicken	180
Assorted Roasted Mixed Nuts	250
Cheese Sticks with Parma Ham	190
Chocolate Pralines	230

MISCELLANEOUS

Andaman Cruises Polo Shirt	1,300
Andaman Cruises Cap	550
Andaman Cruises Umbrella	400
Waterproof Video Camera (30m, LCD display)	4,500

All prices are in Thai Baht and inclusive of service charge and applicable government tax.

Catering - Food

BREAKFAST 850

Assorted Croissants, Toasts with Jam & Butter / Fresh Fruit Salad with Yogurt or Seasonal Mixed Fruits / Mixed Cheese Platter (Blue Cheese, Brie Cheese, Emmenthaler Cheese) / Cold Cuts, Smoked Salmon, Beef Pastrami and Ham / Muesli Crunch with Yoghurt and Fresh Milk or Muesli Fruits with Yoghurt and Fresh Milk / Two Eggs or Scrambled Eggs or Omelette or Fried Eggs or Boiled Eggs / Bacon and Sausage / Mixed Salad with Balsamico and Olive Oil / Orange Juice, Coffee & Tea

ANDAMAN CORAL SET 990

Fresh Tomatoes and Mozzarella Salad / Grilled Chicken Breast with Vegetables and Chicken Gravy Sauce / Deep Fried Vegetable Spring served with Plum Salsa / Straw Mushroom and Cream Soup / Chicken Sate served with Peanut Sauce / Prawns and Vegetable Salad served with Cocktails Sauce / Seafood Salad in Thai Style with Tomatoes, Onion and Spicy Sauce / Fresh Fruit in Season

ANDAMAN PEARL SET 1,700

Caesar Salad with Chicken and Parmesan Cheese / Parma Ham with Melon / Pork Sate served with Peanut Sauce / Spicy Prawn Soup with Mushroom and Thai Herbs / Smoked Salmon with Dill Mustard Sauce / Chicken Salad with Tomatoes, Onion and Spicy Sauce / Fried Rice with Chicken / Chocolate Brownie

ANDAMAN TREASURE SET 2,800

Bread and Butter / Smoked Salmon served with Sour Cream, Toast / Prawn and Mango Salad with Cashew Nuts, Tomato, Coriander and Pineapple and Sweet Chili Dressing / Onions Soup served with Garlic Bread / Grilled 6oz Rib Eye Beef served with Sauted Potato and Peppercorn Sauce / Cheese Plate selection of three cheeses (Brie, Blue, Appenzeller) served with Crackers / Chocolate Brownie

ANDAMAN BBQ MENU 3,900

Bread and Butter / Mixed Chicken Salad with Red Wine Vinegar Dressing / Lobster Bisque Soup with Whipped Cream and Basil Leaves / Fried Rice with Seafood / Mixed Grill Seafood and Meat (1x Phuket Lobster, 2x Tiger Prawns, 1x half/whole Squid half/whole, 2x Rib Eye Beef, 1x Pork Sausage) / Sauce and Condiments (Spicy Seafood Sauce, Peppercorn Sauce, Dijon Mustard Sauce, Lemons) / Fresh Fruits in Season

ANDAMAN LUNCH BOX SANDWICH SET 600

Tuna Ciabatta Sandwich with Pickled Cucumber, Sundried Tomatoes, Capers and Mayonnaise served with Mixed Salad / Muffin of the Day

ANDAMAN LUNCH BOX THAI SET 600

Phad Thai Goong Stir fried rice noodle with prawn, egg, peanut and vegetable
Chicken Sate Grilled marinated chicken skewer served with peanut sauce
Muffin of the day

STARTERS

Seared Spicy Tuna Salad seasoned with Onion, Garlic and Coriander 380
Seafood Salad in Thai Style with Tomatoes, Onion and Spicy Sauce 350
Caesar Salad with Shaved Parmesan Cheese 450
Smoked Salmon served with Sour Cream, Toast 450
Assorted Garden Greens with Cajun Chicken Red Wine Dressing 450

SOUPS

Tom Yam Goong: Traditional Spicy Prawn Soup with Mushrooms and Thai Herbs 280
Andaman Lobster Bisque with Whipped Cream and Basil Leaves 290

SPECIALS

French Fine de Claire Oysters (6pcs) 550
French Fine de Claire Oysters (12pcs) 950
Phuket Lobster Grilled with Garlic Butter and served with Spicy Seafood Sauce 1,500

MAINS

Panfried Seabass w/ Fresh Green Herbs Salsa Sauce 490
Grilled Andaman King Prawns w/ Garlic Butter Sauce 690
Grill Rib Eye Beef 8oz w/ Peppercorn Sauce 1,290
Roasted Rack of Lamb served w/ Mint Jelly and Mushroom Sauce 1,290
Gang Massaman Nua: Curry, Onions, Peanuts, Potatoes & Pita Bread 450
Seared Tuna Steak Served w/ Sesame Ginger Sauce 490

SIDES

Baked Potatoes 70
Steamed Broccoli 70
Boiled Young Potatoes with Sour Cream 70
Rocket Salad with Shaved Balsamico Sauce 70

DESSERTS

Tiramisu 250
Sticky Rice with mango 250
Cheese Platter (Stilton, Appenzeller, Brie) w/ Crackers 800
Seasonal Mixed Fruits 250
Chocolate Brownie 250

CHILDRENS MENU

Chicken Nugget with Honey Mayonaise 230
Spaghetti with Bolognese Sauce 180
Spaghetti with Ham in Cream Sauce 180
Mini Ham Burger 230
Ham and Cheese Sandwich 230

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