

MANOHRA
CRUISES

MANOHRA 4 HANDS
A Culinary Cruise

◆ SPECIAL 6-COURSE SET DINNER MENU ◆

AMUSE BOUCHE

*Atlantic Salmon, Japanese Kingfish, Suku Tuna, Chiangmai Avocado,
Unagi Yuzu, Oba Leaf*

HOKKAIDO SCALLOP (CHEF PHONG)

*Scallop Carpaccio, Mango Gel, Daichi Film, Creamed Spring Onion,
Salmon Roe, Port Wine Foam*

TRADITIONAL ASSORTED THAI APPETISER (CHEF BOY)

*Sous Vide Chicken Skewer, Thai Crepe with Tiger Prawn & Mango Salsa,
Glutinous Rice Pudding & Caviar*

LONGAN CHARCOAL GRILLED 'BENJA' BABY CHICKEN (CHEF PHONG)

Longan Jus, Potato Pave, Chili Tamarind Gel, Spring Onion Oil, Black Garlic

ANGEL HAIR CRAB CURRY (CHEF BOY)

Angel Hair Pasta, Homemade Red Curry with Crab Meat, Coconut Cream

SMOKED TAJIMA WAGYU A4 (CHEF PHONG)

Guanciale, Jerusalem Artichoke Puree, Creamed Onion, Kampot Black Pepper Jus, Truffle

FRIED GREEN RICE GRAIN 'KAO MAO' (CHEF BOY)

Fried Green Rice-Wrapped Banana, Black Glutinous Rice Ice Cream, Sundried Banana

PETIT FOURS, COFFEE & TEA