



Soneva Kiri

# Festive Food and Beverage Calendar 2016

24<sup>th</sup> December 2016 to 1<sup>st</sup> January 2017



## Saturday, 24<sup>th</sup> December 2016

08:30 – 11:30

### **Breakfast** at 'The Dining Room'

They say it is the most important meal of the day and certainly our dedicated breakfast team of hosts would agree. Enjoy the handmade sausages, home baked pastries and honey fresh from our beehives. But it is all about choice and that is what Soneva Kiri offer every morning.

*Package Included*

09:00 – 09:45

### **Super Stretching** at 'Six Senses Spa'

An entry level class designed for those who want to learn the vast benefits of stretching in everyday lives to relieve muscle aches and tension and improve overall posture.

12:30 – 15:00

### **Benz Cooking Class** at 'Benz Restaurant'

Discover the time-honored secrets behind Thai cooking with our very own Chef Benz who will accompany you to Aosalad market to pick the freshest seafood and ingredients for your special cooking experience. Returning to the famous Benz Restaurant you will then create your award winning lunch.

*THB4,900++ per person (Maximum 06 guests)*

12:30 - 16:00

### **Lunch with a View** at 'The View'

The midday breezes and the stunning views of the Gulf of Thailand compliment the freshness of the daily picks gathered from our very own garden; simplicity, natural flavors and discreet service will be accompanied by Domain Ott Rose carefully selected by our Sommelier.

*As per menu*

12:30 - 16:00

### **Lunch at the beach** at 'North Beach'

Join our lunch at North Beach as our chefs specially prepare a fantastic selection of fresh salads from the garden with pit cooked loins of Australian beef, with a full offering of beverages and New World wines where better to soak up the best of the day.'

*As per menu*

16:00 – 16:45

### **Making Coconut Oil** at 'Six Senses Spa'

Learn the local art of making organic coconut oil at our Six Senses Spa.

18:00 – 19:00

### **Christmas Eve Drinks** at 'The View'

Enjoy the carol singing by children from the Klong Jao School, Koh Kood against the backdrop of the setting sun; pre-dinner drinks and champagne cocktails will be accompanied by Christmas Canapés, Yuletide classics and Santa may even show up for egg nog!

*Complimentary*

19:30 – 22:00

### **Christmas Eve Dinner** at 'Under the Stars (outside the Living Room)'

Join our chefs and enjoy the tastes of a true and authentic traditional Christmas Eve dinner with Butter Ball turkeys from the US, handmade chipolatas from H.G Walker of Holland Park and brussel sprouts from the Royal Project in Chiang Mai. Christmas dinner would not be complete without the wonders of a farmhouse herb stuffing and generous helpings of Adam Carolla's cranberry sauce.

Other fare will also be on offer including a mouth watering carvery station showcasing Roast Lamb from New Zealand and Jack Creek Wagyu from the Liverpool Plain in Northern New South Wales, with a majority of the vegetables, herbs and spices will be from our very own Eco Centro gardens.

Gluhwein or 'mulled' wine which is synonymous with the festive season will served throughout the evening and sommelier Khun Paiwan has created a unique taste from Nigella Lawson's famous recipe.

*USD460 for Adult / USD230 for Kids (7-12 years old)*

21:00 - 24:00

### **Chill out Lounge** at 'Living room'

Discover the universe while sipping your favorite cocktail made by our in house mixologist at the living room, listen to our saxophonist and relax under the tapestry of the stars while lounging in sea of bean bags.

*As per menu*

Remember to order your turkey for tomorrow for the Soneva 'family in villa lunch or dinner'  
At THB12,000 including all accompaniments and a bottle of sparkling wine



## Sunday, 25<sup>th</sup> December 2016

08:30 – 11:30

### **Late Breakfast** at 'The Dining Room'

Start Christmas Day with your favorite breakfast dishes and a choice of healthy food and revitalizing juices to cleanse the body and awaken the mind. Why not also enjoy an exhilarating Mimosa.

*Package Included*

10:00 – 13:30

### **Discover the Natural Beauties of Koh Kood**

See local life on the island and visit the extraordinary temples followed by a cooling dip at a stunning waterfall.

*Group Tour (THB3,000 per couple) / Private Tour (THB4,000 per couple)*

12:30 - 16:00

### **Lunch with a View** at 'The View'

The midday breezes and the stunning views of the Gulf of Thailand compliment the freshness of the daily picks gathered from our very own garden; simplicity, natural flavors and discreet service will be accompanied by Domain Ott Rose carefully selected by our Sommelier.

*As per menu*

12:30 - 16:00

### **Christmas Lunch** at 'North Beach

Christmas lunch waits on the white sands of North Beach where our chefs have prepared a sumptuous and yet subtle selection of tastes from our organic garden to accompany the "catch of the day" line caught from the bays of Koh Kood and beyond. So BBQ, grilled or steamed the choice can be simple.

*As per menu*

15:00 – 17:00

### **Cooking Class** at 'Chef's Table at the Cooking Hut'

Award winning Indian Chef, Dawa, who is renown for his teaching skills will help you discover the wonder of Indian cuisine; from mouth watering tandoori, butter chicken Masala to the delights of the famous Naan and chapatti you will leave inspired and more than satisfied.

*THB2,900++ per person*

16:00 – 16:45

### **Himalayan Singing Bowls** at 'Six Senses Spa'

Immerse yourself in culture at the spa while you learn this musical art and its history.

17:00 - 18:00

### **Art of Mixology** at 'Ever Soneva So Spirited'

Our award winning flare bartender, Bodin, will teach the art of mixology and surprise you in many ways of creating your own 'smoke cocktail' named after you! The winning cocktail will be in Soneva Kiri cocktail list for you to enjoy with our compliments for the remainder of your stay, but remember that is just for you.....

*THB2,000++ per person*

16:30 – 17:30

### **Christmas Dinner** at 'The View & Benz'

The European Classic Christmas Dining Table awaits you at the View under creative watch of Chef Timothy while an alternative and just as exciting Asian journey will welcome you at Benz, where the famous culinary celebrity will be cooking just for your palate.

*As per menu*

21:00 - 24:00

### **Chill out Lounge** at 'Living room'

Discover the universe while sipping your favorite cocktail made by our in house mixologist at the living room, listen to our saxophonist and relax under the tapestry of the stars while lounging in sea of bean bags.

*As per menu*

# Monday, 26<sup>th</sup> December 2016

- 08:30 – 11:30 **Boxing Breakfast** at 'The Dining Room'  
In the best Thai tradition our in house Muay Thai will be part of the service team to 'kick start' start your day of activities. More choice, more fun, more experiences.  
*Package Included*
- 09:00 – 09:45 **Tai Chi** at 'Yoga Pavilion'  
Entry level designed for those who want to learn Tai Chi with relaxation techniques. This class is designed to enable an energized start to the day with routines that can be continued at home for regular practice.
- 09:00 - 11:00 **Koh Rang National Marine Park** at 'The Jetty'  
Explore the underwater world of Koh Yak Yai and Koh Yak Lek.  
*Group Tour: THB9,000 per couple / Private Tour: THB12,000 per couple*
- 12:30 – 13:30 **Cooking Class** at 'The Wood Oven at the Cooking Hut '  
Pizza class for our young VIP's will be conducted by our master pizza chef, Khun Fang and this will be at the wood oven in the Cooking Hut. We will provide the apron and the young chefs will provide the creativity of their free minds.  
*Complimentary*
- 12:30 - 16:00 **Japanese Lunch** at 'Ever Soneva So Spirited'  
Jack Creek visited Japan and we will be using his Australian Wagyu for the tepanyaki while the sushi will be prepared from the freshly caught fish in the bays of Koh Kood and beyond; however this journey to the Land of the rising Sun would not be complete without the choice of 5 handpicked sakes. Ganbatte!  
*As per menu*
- 12:30 - 16:00 **Lunch with a View** at 'The View'  
The midday breezes and the stunning views of the Gulf of Thailand compliment the freshness of the daily picks gathered from our very own garden; simplicity, natural flavors and discreet service will be accompanied by a wonderful Massaya Rose from Spain carefully selected by our Sommelier.  
*As per menu*
- 12:30 - 16:00 **Lunch at the beach** at 'North Beach'  
Angus cattle were developed from cattle native to the counties of Aberdeenshire and Angus in Scotland, and are known as Aberdeen Angus in most parts of the world and the burgers for today's beach specialty are simply 'Angus Burgers' accompanied by iced buckets of beers. It will be family feast and great fun.  
*As per menu*
- 16:00 – 16:45 **Ayurveda in Modern Life** at 'Six Senses Spa'  
Dr. Amit will explain the benefits of leading a balanced and healthy lifestyle using the ancient principles from 4000 years of Indian heritage.
- 19:00 - 22:00 **Indian Pop up or Papadum** at 'The Jetty'  
The different venue holds reflections of the vast culinary journey that this rich country can offer, and who better to be your guide than Chef Dawa in this evening of spice, taste and life.  
*As per menu*
- 19:00 - 22:00 **Dinner** at 'The View & Benz'  
Chef Timothy has prepared a gastronomical delight with a story of colors and tastes to be paired with some fine choices of grapes from both the Old and New World; the alternative will also inspire and tempt the appetite as Chef Benz will focus on her home cuisine from the South of Thailand.  
*As per menu*
- 21:00 - 24:00 **Chill out Lounge** at 'Living room'  
Discover the universe while sipping your favorite cocktail made by our in house mixologist at the living room, listen to our saxophonist and relax under the tapestry of the stars while lounging in sea of beanbags.  
*As per menu*

## Tuesday, 27<sup>th</sup> December 2016

08:30 – 11:30

### **Breakfast** at 'The Dining Room'

They say it is the most important meal of the day and certainly our dedicated breakfast team of hosts would agree. Enjoy the handmade sausages, home baked pastries and honey fresh from our beehives. But it is all about choice and that is what Soneva Kiri offer every morning.

*Package Included*

08:30 – 10:30

### **Kayaking Trip** at 'The Beach'

Glide along the scenic Yai Ki river, surrounded by mangroves.

10:30 – 15:00

### **Chef Benz Cooking Class** at 'Chef's Table'

Discover the time-honored secrets behind Thai cooking with our very own Chef Benz who will accompany you to Aosalad market to pick the freshest seafood and ingredients for your special cooking experience. Returning to the famous Benz Restaurant you will then create your award winning lunch.

*THB 4,900++ per person (Maximum 06 guests)*

11:00 - 12:00

### **Milk Shake classes** at 'Ice cream parlor'

This isn't just for the young ones, we all love milk shakes and the recipes we have created include some from Ed's Easy Dinner in London; but you will probably want to create your own and that is why Bodin will be close by to help.

*Complimentary*

12:30 - 16:00

### **Lunch with a View** at 'The View'

The midday breezes and the stunning views of the Gulf of Thailand compliment the freshness of the daily picks gathered from our very own garden; simplicity, natural flavors and discreet service will be accompanied by a wonderful Domain Ott Rose from Provence.

*As per menu*

12:30 - 16:00

### **Lunch at the beach** at 'North Beach'

Lunch today will have distinctive Mexican theme with delicious tacos from Chef Tu and a choice of 6 macho Margaritas from Khun Suraya; so enjoy a 'brief' trip to the other side of the world .

*As per menu*

16:00 – 16:45

### **Introduction to Wellness Screening** at 'Six Senses Spa'

An insight to our newest technology which can give you a full non-invasive reading of your body's composition and biomarkers.

17:00 - 18:00

### **Art of Mixology** at 'Ever Soneva So Spirited'

Our award winning flare bartender, Bodin, will teach the art of mixology and surprise you in many ways of creating your own 'smoke cocktail' named after you! The winning cocktail will be in Soneva Kiri cocktail list for you to enjoy with our compliments for the remainder of your stay, but remember that is just for you.....

*THB2,000++ per person*

19:00 - 22:00

### **Dinner** at 'The View & Benz'

Lamb is on the menu and is one of Chef Timothy's favorites, but the full a la carte is very much on offer for a relaxing evening dinner with an appropriate choice of wine from our list. Chef Benz will move her culinary expertise with a focus on Northern Thai cuisine.

*As per menu*

19:00 - 22:00

### **Gastronomical Wine dinner** at 'Ever Soneva So Screwed up'

Chef Timothy and Khun Paiwan, our Sommelier, have created a unique gastronomical wine dinner experience paired with wonderful wines to complement the cuisine. Numbers are limited to 10 guests, and babysitting services will be offered with our compliments, as this is not for the younger ones.

*THB8,500++ per person*

21:00 - 24:00

### **Chill out Lounge** at 'Living room'

Discover the universe while sipping your favorite cocktail made by our in house mixologist at the living room, listen to our saxophonist and relax under the tapestry of the stars while lounging in sea of beanbags.

*As per menu*

## Wednesday, 28<sup>th</sup> December 2016

08:30 – 11:30

### **Breakfast** at 'The Dining Room'

They say it is the most important meal of the day and certainly our dedicated breakfast team of hosts would agree. Enjoy the handmade sausages, home baked pastries and honey fresh from our beehives. But it is all about choice and that is what Soneva Kiri offer every morning.

*Package Included*

09:00 - 10:00

### **Solar Coral Garden** at 'Jetty'

Enjoy snorkeling on environmentally and economically sustainable 'underwater experiences' with Martijn our resident biologist.

09:00 – 09:45

### **Ayurveda in Modern Life at 'Six Senses Spa'**

Dr. Amit will explain the benefits of leading a balanced and healthy lifestyle using the ancient principles from 4000 years of Indian heritage.

12:30 - 16:00

### **Lunch at the beach** at 'North Beach'

Today it is wild but its fun and tasty with specially prepared "Spit Grilled" Lamb and Chicken with a choice of 6 wonderfully fresh signature Mojitos.

*As per menu*

12:30 - 15:00

### **Garden Lunch** at 'Organic garden'

An experience that will couple you with nature and the wonders of our organic garden, pick your own herbs and vegetables and then allow our chefs prepare your lunch while Khun Khem shares his vast wealth of experience in permaculture.

*THB7,000++ per couple*

15:00 – 17:00

### **Sushi and Sashimi Master Class** at 'Chef's Table'

An unforgettable experience created by our chefs to enhance your ability to make some great Japanese traditional food and enjoy the tastes with a glass (or two) of sake.

*THB2,900 ++ per person*

15:00 – 17:00

### **Chocolate Chocolate Chocolate** at 'Ever Soneva So Chocoholic'

Indulge in festive chocolate textures, including chocolate liquor and join the chefs and learn how to make truffles.

*Complimentary*

19:00 - 22:00

### **Asian Street Market** at 'The Dining Room'

"All aboard" the Asian Orient Express and explore a plethora of culinary 'real and authentic' flavors created by our chefs to ensure your stops include Thailand, Singapore, Malaysia, China, Cambodia, Lao, India and Sri Lanka.

*As per menu*

21:00 - 24:00

### **Chill out Lounge** at 'Living room'

Discover the universe while sipping your favorite cocktail made by our in house mixologist at the living room, listen to our saxophonist and relax under the tapestry of the stars while lounging in sea of beanbags.

*As per menu*

## Thursday, 29<sup>th</sup> December 2016

08:30 – 11:30

### **Breakfast** at 'The Dining Room'

They say it is the most important meal of the day and certainly our dedicated breakfast team of hosts would agree. Enjoy the handmade sausages, home baked pastries and honey fresh from our beehives. But it is all about choice and that is what Soneva Kiri offer every morning.

*Package Included*

09:00 – 09:45

### **Yoga** at 'Six Senses Spa'

An entry level class designed for those who want to learn Yoga with basic positions (Asana), breathing and relaxation techniques.

- 09:00 – 12:00 **Waterfall Exploration**  
Journey to our closed and most private waterfall for a cool dip in the natural pool.  
*THB3,000 per couple*
- 11:00 - 12:00 **Cake Decorating** at 'Ever Soneva So Chilled'  
Let's have fun decorating cakes and cup cakes with our master Pastry chef and learn hidden techniques of decoration.  
*Complimentary*
- 12:30 - 16:00 **Lunch with a View** at 'The View'  
The midday breezes and the stunning views of the Gulf of Thailand compliment the freshness of the daily picks gathered from our very own garden; simplicity, natural flavors and discreet service will be accompanied by a wonderful a 2007 Sancerre Rose from the Loire Valley.  
*As per menu*
- 12:30 - 16:00 **Lunch at the beach** at 'North Beach'  
It's the wonderful tastes of Shawarma combined with (and this is a choice) our Bullshot cocktail.  
*(Bullshot Cocktail. An old-fashioned riff on the Bloody Mary (Trader Vic was apparently a fan), this warming variation swaps in meaty broth for tomato juice. Combine all ingredients, except vodka, in a saucepan and warm over medium heat, stirring constantly. Pour over vodka in mug, stir to combine and garnish).*  
*As per menu*
- 15:00 – 17:00 **Vegetarian cuisine Master Class** at 'Chef's Table'  
Can vegetarian cuisine be creative; the answer is a simple 'yes' so join our vegetarian chef to learn exactly how vegetarian dishes can look and taste fantastic.  
*THB2,900++ per person*
- 17:00 - 18:30 **Wine tasting** at 'Wine Cellar'  
Join us for a wine journey which will take you through some of the finest "old world" wines from France, Italy and Spain, all carefully selected by our Sommelier along with finest Jamon Iberico and spicy chorizo from Spain. Cheeses will come from France Brie de Melun (the King of cheese) and Roquefort from the sheep's milk.  
*THB4,375++ per person*
- 19:00 - 22:00 **Dinner** at 'The View & Benz'  
Chef Timothy and his culinary team are thrilled to welcome you for a gastronomical delight. Each dish they have prepared tells a story filled with colors and tastes. The Sommelier team has carefully selected some fine choices of grapes from both the Old and New World to accompany your favorite dishes; the alternative will also inspire and tempt the appetite as Chef Benz will be delighted to blow your senses with her home cuisine from the South of Thailand.  
*As per menu*
- 19:00 - 22:00 **Arabic Pop Up** at 'Ice cream Parlor'  
The very best Middle Eastern dishes from Chef Dawa, featuring the rich moutabal and smooth humus accompanied by freshly cooked Pita, Lavash and Sangak breads. Lebanese Lamb Shwarma, Greek Dolma and Turkish Kofta combine to make your Middle Eastern memorable.  
*As per menu*
- 21:00 - 24:00 **Chill out Lounge** at 'Living room'  
Discover the universe while sipping your favorite cocktail made by our in house mixologist at the living room, listen to our saxophonist and relax under the tapestry of the stars while lounging in sea of beanbags.  
*As per menu*

## Friday, 30<sup>th</sup> December 2016

08:30 – 11:30

**Breakfast** at 'The Dining Room'

They say it is the most important meal of the day and certainly our dedicated breakfast team of hosts would agree. Enjoy the handmade sausages, home baked pastries and honey fresh from our beehives. But it is all about choice and that is what Soneva Kiri offer every morning.

*Package Included*

09:00 – 09:45

**Ayurveda in Modern Life** at 'Six Senses Spa'

Dr. Amit will explain the benefits of leading a balanced and healthy lifestyle using the ancient principles from 4000 years of Indian heritage.

11:00 - 12:00

**Whisky Kiss "Workshop"** at 'Jetty'

Percussion workshop open to old and young in preparation for "Soneva has Stars".

12:00 - 13:00

**Whisky Kiss "Workshop"** at 'Lunar Deck'

Highland Scottish Country dancing workshop with soft drinks and cold towels provided in preparation for "Soneva has Stars".

12:30 - 16:00

**Lunch with a View** at 'The View'

The midday breezes and the stunning views of the Gulf of Thailand compliment the freshness of the daily picks gathered from our very own garden; simplicity, natural flavors and discreet service will be accompanied by a wonderful Donain Ott carefully selected by our Sommelier.

*As per menu*

12:30 - 16:00

**Lunch at the beach** at 'North Beach'

Join our lunch at North Beach as our chefs specially prepare a fantastic selection of fresh salads from the garden with pit cooked loins of Australian beef, with a full offering of beverages and New World wines where better to soak up the best of the day.

*As per menu*

15:00 - 16:00

**Whisky Kiss "Workshop"** at 'Ice Cream Parlor'

Learn to breakdance with some real stars, we will need to clear some space and again soft drinks and cold towels will be provided in preparation for "Soneva has Stars".

16:30 – 17:30

**Snorkeling & Sculptures**

Discovery the underwater realm at Rhino Island.

*THB1,500 per person*

17:00 – 17:45

**Guided Meditation** at 'Six Senses Spa'

An ancient energy healing method that promotes well-being for our physical, emotional, mental, and spiritual levels by helping to release stress and clam the mind.

## Saturday, 31<sup>st</sup> December 2016

08:30 – 11:30

**Breakfast** at 'The Dining Room'

They say it is the most important meal of the day and certainly our dedicated breakfast team of hosts would agree. Enjoy the handmade sausages, home baked pastries and honey fresh from our beehives. But it is all about choice and that is what Soneva Kiri offer every morning.

*Package Included*

09:00 – 09:45

**Hatha Yoga** at 'Six Senses Spa'

A class consisting of basic postures based in the style of Hatha Yoga.



- 12:30 - 16:00      **Lunch with a View** at 'The View'  
The midday breezes and the stunning views of the Gulf of Thailand compliment the freshness of the daily picks gathered from our very own garden; simplicity, natural flavors and discreet service will be accompanied by a wonderful Massaya Rose from Spain carefully selected by our Sommelier.  
*As per menu*
- 12:30 - 16:00      **Lunch at the beach** at 'North Beach'  
Join our lunch at the north beach as our chefs have specially prepared a fantastic Create your Sandwich with Beer.  
*As per menu*
- 15:00 – 15:45      **Coconut Oil Making** at 'Six Senses Spa'  
Learn the local art of making organic coconut oil at our Six Senses Spa.

## New Years Eve Journey ‘...from the beaches of Thailand to the highlands of Scotland’

- 16:00 – 17:00      **Afternoon Cocktails and Mocktails** at 'North Beach'  
Start your journey toward 2017 on the beach with family and friends to the sound of Tonga's Calypsos Singers and the refreshing tastes of Bodin's Cocktail and Mocktail Bar  
Take time to refresh and prepare for the next step in the evening's journey
- 18:00 – 19:00      **New Years Eve Welcome Reception** at 'The View'  
Join us for a breath taking sunset at View accompanied by traditional cocktails and the sounds of Pure Sax.
- 19:00 - 19:30      **Meet the Lassies for the first performance** at 'Cinema Paradiso'  
The next step in an evening of fun and memories and the dancers will perform on the cinema stage. The Fare will be the best from Loch Fyne accompanied by Champagne and Whisky cocktails.
- 19:30 - 19:45      **Beat the Champ** at 'On the Road to the Spa'  
High or Low Thai kick boxing is an art to behold get tough and it is for all ages; served with Khun Bodin's cocktails with a kick!
- 19:45 - 20:15      **Soneva "Stars in their eyes"** at 'The Stage at the Spa'  
Those with the passion for stardom will have the opportunity to perform their dancing, their break dancing and their percussion paying skills in front of a live audience  
Live cooking of the finest Japanese cuisine accompanied by a flourish of Sake, Japanese malts and a reserve of Rieslings will play to the performers well.
- 20:30 - 22:15      **The Main Event** at 'The Dining Room'  
Join us for a culinary journey designed by our chefs and the resort team to make your new years a memorable one.
- 22:00 to Midnight      **Entertainment** at 'Area underneath the Dining Room'  
Whisky Kiss will perform with the highland dancers and break-dancers and those who wish can join in with the Thai and Scottish break-dancers.  
DJ will be provided by Whisky Kiss.

*USD1,330 for Adults & USD665 for Children (7-12 years old)  
younger are free and older are adults!*

## Sunday, 1<sup>st</sup> January 2017

08:00 – 12:00

### **Detox Breakfast** at 'The Dining Room'

It's a Detox breakfast at the dining room with Bloody Mary's and Mimosas as being optional but certainly suggested.

Everything else will on hand to set you on your way for a fabulous 2017!

12:30 - 16:00

### **Lunch with a View** at 'The View'

The midday breezes and the stunning views of the Gulf of Thailand compliment the freshness of the daily picks gathered from our very own garden; simplicity, natural flavors and discreet service will be accompanied by a wonderful Massaya Rose from Spain carefully selected by our Sommelier.

*As per menu*

14:00

### **PADI Discover Scuba Diving**

The PADI Discover Scuba Diving experience lets you safely view the underwater world in only 2-3 hour. Under supervision of a PADI professional to a maximum depth of 12 meters. (minimum age 10).

*THB10,000 per person*

15:00 – 15:45

### **Detox Juices and Smoothie Making** at 'Six Senses Spa'

Revive and refresh with our cleansing juice and smoothie class.

12:30 - 16:00

### **Lunch at the beach** at 'North Beach'

Join our lunch at the north beach as our chefs has specially prepared a fantastic selection of fresh salads from the garden with a pit cooked loins from Australian beef.

*As per menu*

19:00 - 22:00

### **Dinner** at 'The View & Benz'

Enjoy Chef Timothy's specially designed gastronomical menu with western food with a touch of Asia at the View Restaurant and traditional Thai set menu at Benz Restaurant.

*As per menu*

