

The background features a complex, organic pattern of swirling, wavy lines. The top half is dominated by various shades of blue, ranging from deep navy to bright cyan. The bottom half transitions into warm, earthy tones of orange and peach. The overall effect is reminiscent of a microscopic view of a liquid surface or a topographical map of a rugged landscape.

infiniti

DINNER BED & BREAKFAST AT INFINITI RESTAURANT

The set includes one soft drink or one mineral water per person.

TO START

SPICED CALAMARI

Kalamata olives, chili, roasted garlic aioli



MELON & PARMA HAM

Ripe cantaloupe melon, aged Parma ham



POACHED LOBSTER & MANGO SALAD

Local rock lobster, pine nuts, coconut oil



INSALATA CAPRESE

Bocconcini, vine-ripened tomatoes, pesto, aged balsamic



CAESAR SALAD

Crispy Parma ham, Parmesan, anchovies, croutons



ADD CHICKEN

Should you require vegetarian, gluten-free, or any other dietary preferences or restrictions, please kindly advise us accordingly. Our culinary team will be pleased to thoughtfully curate a menu tailored to your preferences.

MAIN

PIZZA MARGHERITA

Roasted Roma tomatoes, mozzarella, Parmesan, and fresh basil



PIZZA DIAVOLA

Chorizo, tomato, mozzarella, chili, roasted shallots, and rocket



SEAFOOD FETTUCCINI

Squid ink fettuccini, prawns, mussels, squid, and spicy tomato sauce



KHUN SUNNY'S ARRABBIATA

Spaghetti, lightly spiced tomato sauce, shaved Parmesan



TUSCAN CHICKEN

Cherry tomatoes, spinach, cream sauce,
served with marinated zucchini



SEARED SEABASS

Provençal vegetables, avocado, romesco sauce



WAGYU BURGER

Bacon, onions, cheddar cheese, brioche bun, and house sauce



DESSERT

THIN APPLE TART

Apple compote and macadamia brittle ice cream



PASSION FRUIT MOUSSE

Berries compote and raspberry sorbet



SELECTION OF ICE CREAM & SORBETS



CUT TROPICAL FRUIT



*El*EMENTS
DINING

DINNER BED & BREAKFAST AT ELEMENTS RESTAURANT

The set includes one soft drink or one mineral water per person.

TO START (CHOOSE ONE)

PO PIA JAY

Fried vegetarian spring rolls served with plum sauce



LARB MOO TORD

Fried pork patties seasoned with chili flakes, lime, shallot, and sawtooth coriander, served with garden vegetables



SOM TAM THAI

Classic Thai papaya salad with tomatoes, string beans, peanuts, and chili, tossed in a palm sugar dressing



YUM WOON SEN TALAY

Spicy glass noodle salad with local seafood and minced pork



TOM YUM GOONG

White sea prawns with mushrooms, chili, lime, lemongrass, and galangal in a spicy Thai soup



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MAIN (CHOOSE ONE)

GAENG KHIAO WAN

Green curry with your choice of chicken, beef, or tofu



PAD THAI GOONG

Wok-fried rice noodles with prawns, beansprouts, chives, and tamarind sauce



PLA THOD NAM PLA

Deep-frie seabass, fish sauce and spicy green mango salad



PAD GRA-PROW

Stir-fried pork, chicken, or seafood with holy basil and chili, served with steamed rice and a fried egg

PAD SEE EW

Stir-fried flat noodles with your choice of pork, chicken or beef



KHAO PAD

Fried rice with pork, chicken, beef, or seafood, served with a fried egg



DESSERT (CHOOSE ONE)

MANGO STICKY RICE WITH SWEETENED COCONUT MILK



MANGO AND YOUNG COCONUT PUDDING WITH RUAMMITR ICE CREAM



THAI TEA CAKE WITH THAI TEA ICE CREAM



SELECTION OF ICE CREAMS AND SORBETS

TROPICAL CUT FRUIT PLATTER