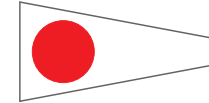


Beer		Soft Drinks, Mineral Water	
Heineken	150	2 Twinpalms Artesian Water	100
Singha Beer	150	Coke / Diet Coke	150
San Miguel Light	150	Soda	150
		Sprite	150
Mixed Drink (glass)		Fanta Orange	150
Gordon Gin	220	Tonic	150
Bacardi Rum	220		
Absolut Vodka	220	Coffee & Tea	
Don Julio Reposado Tequila	220	Nespresso Coffee	150
		Twinings Tea	150
Aperitif (bottle)			
Campari	1,100	Wine (glass)	
Fernet Branca	1,400	White Wine	250
Martini Dry	1,800	Red Wine	250
Pimm's	1,400	Rose Wine	250
Gin (bottle)			
Bombay Sapphire	1,300	Wine (bottle)	
Gordon's	1,200	Sauvignon blanc, Echeverria, Curico, Chile 2007	1,500
Vodka (bottle)		Cabernet Sauvignon, Echeverria, Curico, Chile 2006	1,500
Belvedere	1,300	Vina Mont Gras Cabernet Sauvignon Rose, Colchagua, Chile 2007	1,500
Absolut	1,200		
Smirnoff	1,500	Snacks	
Rum (bottle)		Cashew Nuts	150
Bacardi	1,200	M&M	150
Tequila (bottle)		Kit Kat	150
Don Julio Reposado	1,800		
Bourbon (bottle)		Cigarettes & Cigars	
Jim Beam	1,200	Cigarettes (Marlboro Light, Marlboro Red)	150
Scotch (bottle)		Cohiba Siglo VI	1,800
Johnnie Walker Black Label	1,400	Romeo y Julieta No. 2	400
Single Malt (bottle)		Romeo y Julieta Short Churchill	750
Glenfiddich 12 Yr	2,000	Partagas Series D. No. 4	1,000
Cognac (bottle)		Cohiba Mini Cigarillos	800
Remy Martin Xo	7,000	Montecristo Mini Cigarillos	800
Grappa (bottle)		Miscellaneous	
Banfi Brunello Di Montalcino	1,700	Twinpalms One Polo Shirt	550
Liqueur (bottle)		Twinpalms One Cap	350
Bailey's Irish Cream	1,800	White Shorts	850
Cointreau	1,300	Sun Protection Lotion (adult/kid)	500
Port (bottle)			
Taylor's Fine Ruby Port	1,900		
Champagne (bottle)			
Gosset Ay-1584	4,000		



M/Y OLYMPIA

Menu

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

Breakfast	850
Assorted Croissants, Muffins, Cinnamon Rolls, Toasts w/ Marmalade, 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 Roast Pork	
Muesli Crunch with Yogurt and Fresh Milk or Muesli Fruit with Yogurt and Fresh Milk	
Two Eggs or Scrambled Eggs or Omelette or Fried Eggs or Boiled Eggs	
Bacon and Sausage	
Mixed Salad with Balsamico dressing	
Orange Juices, Coffee & Tea	

Lunch : Set Menu A	990
Fresh Tomatoes with Mozzarella and Basil	
Bruschetta with Black Olives & Ripe Tomato	
Spicy Mango Salad	
Alaska King Crab with Goat Cheese Salad	
Salmon Sate	
Parma Ham with Grissini	
Pepper Smoked Pork Loin Asparagus and Brandy Sauce	
Chocolate Brownie	

Lunch : Set Menu B	1,400
Andaman Prawn Cocktail	
Parma Ham with Australian Rock Melon	
Spicy, Pomelo Salad with Chicken, Prawns and Mint Leaves	
Rock Lobster with Mango Salsa	
Satay Gai, Chicken Skewers with Peanut Sauce	
Vietnamese Prawns Spring Roll	
Smoked Salmon and Traditional Trimmings	
Tropical Mixed Fruit	

Snacks	
Tortilla Chips with Salsa	230
Vegetable Sticks with Coriander Sauce	110
Saucisson	260
Oysters with Lime and Tabasco	390
Beef Burger	390
Kettle Chips	200
Marinate Mixed Olives and Feta Cheese	110
Pasta Salad with Chicken	180
Assorted Roasted Mixed Nuts	250
Cheese Sticks with Parma Ham	190
Speck & Manchego Cheese	230
Chocolate Pralines	230

Dinner : Specials	
Three Freshly French Fine de Claire Oysters	690
20gr of Caviar with Blinis and Vodka	3,700
Half Boston Lobster with Salad Avocado Salsa	970
Phuket Lobster Grilled with Garlic Butter	1,900
Assortment of Sashimi and Sushi	950

Dinner : Starters	
Island Salad ,Tomato and Mozzarella Cheese with Rock Lobster Salad	230
Seared Spicy Tuna Salad seasoned with Onion, Garlic and Coriander	230

Yam Woon San, Glass Noodle with Seafood and Spicy Sauce	210
Caesar Salad with Shaved Parmesan Cheese	250
Seared Marinated Yellow Fin Tuna with Fresh Green Herbs Salad	270

Dinner : Soups	
Tom Yam Goong, Spicy Prawn Soup with Mushrooms and Lemongrass	270
Andaman Lobster Bisque with Whipped Cream and Basil Leaves	250

Dinner : Main	
Andaman Sea Prawns Skewers with Spicy Sauce and Aioli Sauce	650
Grilled White Snapper Fillet in Banana Leaves served with Garlic, Chili and Lime Juice Sauce	430
Roasted Rack of Lamb served with Mint Jelly and Mushroom Sauce	1,200
Gang Massaman Nua, Curry with Beef Tenderloin, Onions, Peanuts, Potatoes & Pita Bread	290
Seared Tuna Steak Served with Sesame Ginger Sauce	280

Dinner : Sides	
Baked Potatoes	70
Steamed Broccoli	70
Boiled Young Potatoes with Sour Cream	70
Rocket Salad with Shaved Parmegiano Reggiano Cheese	70

Dinner : Desserts	
Tiramisu	250
Cheese Platter (Stilton, Appenzeller, Reblochon) with Raisin Bread	530
Seasonal Mixed Fruits	180
Assorted Thai Deserts	110

Dinner : Children's Menu	
Fried Rice with Seafood	110
Spaghetti with Bolognese Sauce	140
Spaghetti with Ham in Cream Sauce	140
Mini Ham Burger	190
Ham and Cheese Sandwich	170

LUXURY DAY CRUISE BUFFET

Served onboard for minimum 10 guests at THB 2,250 per person

<i>Arrival</i>	Cold Towel & Welcome Drink
<i>Refreshments</i>	Freshly Cut Pineapples on Skewer
<i>Lunch Buffet</i>	Vegetable Crudités with Yogurt & Mint Sauce Chilled Prawns with Cocktail Sauce, Smoked Salmon and Traditional Trimmings Rock Melon and Parma Ham Spicy Beef and Pomelo Salad Cold Roast Chicken with Home made Pasta Salad Cold Roast Beef with Ratatouille Assorted Cheeses with Crackers and Dry Fruits Tiramisu & Freshly Cut Fruits
<i>Afternoon Snack</i>	Chocolate Brownies