



M/Y OLYMPIA

Breakfast

1. Assorted Croissants, Muffins, Cinnamon Rolls and Toasts with Marmalade, Jam and Butter
 2. Fresh Fruit Salad with Yogurt or Seasonal Mixed Fruits
 3. Mixed Cheese Platter - Blue Cheese, Brie Cheese, Emmenthaler Cheese
 4. Cold Cuts, Smoked Salmon, Beef Pastrami and Roast Pork
 5. Muesli Crunch with Yoghurt and Fresh Milk or Muesli Fruit with Yoghurt and Fresh Milk
 6. Two Eggs or Scrambled Eggs or Omelette or Fried Eggs or Boiled Eggs
 7. Bacon
 8. Sausage
 9. Mixed Salad with Balsamico dressing
 10. Orange Juices, Coffee & Tea
- 850

Lunch

Set Menu A

1. Fresh Tomatoes with Mozzarella and Basil
 2. Bruschetta with Black Olives & Ripe Tomato
 3. Spicy Mango Salad
 4. Alaska King Crab with Goat Cheese Salad
 5. Salmon Sate
 6. Parma Ham with Grissini
 7. Pepper Smoked Pork Loin Asparagus and Brandy Sauce
 8. Chocolate Brownie
- 990

Set Menu B

1. Andaman Prawn Cocktail
 2. Parma Ham with Australian Rock Melon
 3. Spicy, Pomelo Salad with Chicken, Prawns and Mint Leaves
 4. Rock Lobster with Mango Salsa
 5. Satay Gai, Chicken Skewers with Peanut Sauce
 6. Vietnamese Prawns Spring Roll
 7. Smoked Salmon and Traditional Trimmings
 8. Tropical Mixed Fruit
- 1,400

Snacks

1. Tortilla Chips with Salsa
 2. Vegetable Sticks with Coriander Sauce
 3. Saucisson
 4. Oysters with Lime and Tabasco
 5. Beef Burger
 6. Kettle Chips
 7. Marinate Mixed Olives and Feta Cheese
 8. Pasta Salad with Chicken
 9. Assorted Roasted Mixed Nuts
 10. Cheese Sticks with Parma Ham
 11. Speck & Manchego Cheese
 12. Chocolate Pralines
- 230
110
260
390
390
200
110
180
250
190
230
230



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Dinner

Specials

1. Three Freshly French Fine de Claire Oysters	690
2. 20gr of Caviar with Blinis and Vodka	3,700
3. Half Boston Lobster with Salad Avocado Salsa	970
4. Phuket Lobster Grilled with Garlic Butter	1,900
5. Assortment of Sashimi and Sushi	950

Starters

1. Island Salad ,Tomato and Mozzarella Cheese with Rock Lobster Salad	230
2. Seared Spicy Tuna Salad seasoned with Onion, Garlic and Coriander	230
3. Yam Woon San, Glass Noodle with Seafood and Spicy Sauce	210
4. Caesar Salad with Shaved Parmesan Cheese	250
5. Seared Marinated Yellow Fin Tuna with Fresh Green Herbs Salad	270

Soups

1. Tom Yam Goong, Spicy Prawn Soup with Mushrooms and Lemongrass	270
2. Andaman Lobster Bisque with Whipped Cream and Basil Leaves	250

Main

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

Sides

1. Baked Potatoes	70
2. Steamed Broccoli	70
3. Boiled Young Potatoes with Sour Cream	70
4. Rocket Salad with Shaved Parmegiano Reggiano Cheese	70

Desserts

1. Tiramisu	250
2. Cheese Platter (Stilton, Appenzeller, Reblochon) with Raisin Bread	530
3. Seasonal Mixed Fruits	180
4. Assorted Thai Deserts	110

Children's Menu

1. Fried Rice with Seafood	110
2. Spaghetti with Bolognese Sauce	140
3. Spaghetti with Ham in Cream Sauce	140
4. Mini Ham Burger	190
5. Ham and Cheese Sandwich	170



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Luxury Day Cruise Buffet

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

Arrival

Cold Towel & Welcome Drink

Morning Refreshment

Freshly Cut Pineapples on Skewer

Luxury Lunch Buffet

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 (Appenzeller, Parmesan and Stilton) with Crackers and Dry Fruits

Tiramisu

Freshly Cut Fruits

Afternoon Snack

Chocolate Brownies