

NAPASAI

"3 Chefs under the stars"

Mediterranean journey with wild sensations and scents

Chef Gilles from Napasai

Chef Wally from Orgasmic

Chef Peter from Nikki Beach

Cold selection from our Chefs

- Fresh spring roll Station
- Avocado guacamole with thai basil and king crab
- Pepper Tuna tataki with southerner vegetables and bougainvillea petal
- Duck liver spring roll with fresh roses
- Salade mechouia
- Fresh flowers salad
- Prawns, palm heart salad with Asian pigeon wings
- Crab meat wonton, tomato confit and Ixora flowers
- Gratinated mussels with lemongrass butter
- Smoked salmon roll with goat cheese cream and chrysanthemum
- Fried prawns with kadaif, spicy sauce
- Poppy seeds macaroon with locust lobster
- Marshmallow with fresh herbs and flowers
- Mini crab cakes mixed with flowers & lemon aioli
- Zucchini & wild flowers fritters
- Morrocan spiced lamb kebabs
- Spanakopita with yoghurt dip
- Garlic & chili crostinis with shrimps
- Green olive crostinis

- Asian herbs crusted seared ahi tuna
- Goat cheese & tomato tarts
- Gazpacho shots
- Watermelon & feta on cocktail sticks
- Mediterranean seafood salad on tomato cups
- Grilled halloumi cheese, eggplant caviar
- Marinated octopus
- Marinated olives in sticks
- Spanish Tortilla
- Feta profiterole with baba ganoush
- Quinoa taboule with hazelnuts & micro basil
- Goat cheese, walnuts & beetroot crepes rolls
- Asparagus & prosciutto bundles
- Capsicum muffins with tapenade & mascarpone
- Blue crab & Kombawa tartlet
- Macadamia, pear & smoked chicken bruschetta
- Savoury shortbread with tomato jam
- Litchee-Foie gras crème brule & with aged balsamico
- Creamed eggs with salmon roe tartlet
- Crunchy thai chicken, peanuts cake
- Samosa & raita
- Sesame, wasabi crusted tuna cubes
- Peking duck roll
- Prawns, somen & nori parcels

From the Grill

Selection of Yann's Butchery creation

Hot station

- Sicilian style seafood bouillabaisse with holy basil
- Octopus salad like in Napoli
- Pasta section with fresh herbs pesto
- Armorican squids
- Paella with fried fresh herbs
- Couscous with wild betel leaf
- Fried Parmesan Polenta and Grilled Prawns with tomato salsa
- Marinated lamb chops, creamy mashed potatoes
- Blue risotto with mushrooms and crispy soft-shell cra

Dessert selection from our chefs

- Ice cream and sorbet selection
- Orange flowers, jasmin, tamatind lavande, kafirtime, pandan
- Chocolate mousse
- Baba au Rum
- Spring roll banana chocolate
- Fresh fruit
- Lemon tart
- Marshmallows
- Macaron
- Ile flottante
- Cheese cake, red fruit sauce
- Vanilla choux
- Brownies
- Fresh fruits tart

Fresh herbs infusion station

1,300 Thb net/person



JAGOTA
And Solutions for Restaurants

BUTCHERY BAKERY ROVERE



wine
connection