

Menu

SKAL International Chiang Mai Dinner

Thursday, 22nd February 2018

COCKTAIL & CANAPES
Welcome Drink and Assorted Canapés



Starter

TATAKI

Rare Australian Tenderloin drizzled with mirin
and soy sauce

OR

SALMON YUKHOE

Sashimi grade Salmon dressed with julienned
pear and sesame dressing

Main

SMOKED LAMB

Smoked New Zealand Lamb Cutlets served with
roasted caramelised vegetables and signature
chimichurri sauce

OR

CHILLI PRAWN LINGUINE

Linguine in Singaporean-style chilli sauce topped
with River Prawns

Dessert

DESSERT PLATTER

A trio of mini desserts

AND

COFFEE OR TEA

