

THE SAROJIN

THAILAND



Where Would You Like Your Table Tonight?

Beach BBQ, Pool Pavilion, Shipwrecked, Waterfall

Private Dining At The Sarojin

Our Limits Are Only Your Imagination...

starts from 8,004 THB to 36,000 THB per couple

reservations@sarojin.com . sarojin.com . +66 (0) 76 427 900

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Private Waterfall Dinner



deep fried marinated andaman prawns wrapped with rice noodles with a sweet and sour dipping sauce
deep fried spring rolls with minced pork, glass noodles, carrot, shitake mushroom and sweet plum ginger sauce
curried fish cakes skewered with lemon grass, pineapple, long bean, lime, roasted peanut, chili & dipping sauce
char coal grilled chicken, roasted peanut, sweet & sour house made vegetable pickle

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select 3 from below

roast duck in red curry with pineapple, grape fruit, cherry tomato and fragrant herbs
fried chicken with onion, capsicum, spring onion, cashew nut and crispy chili
wok fried sirloin of beef with garlic, onion, wild mushroom, ginger and light oyster sauce
hot spicy prawns with basil & steamed jasmine rice
steamed whole white snapper with spicy garlic, chili, lemon coriander
fried morning glory with oyster sauce and garlic

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cappuccino crème brûlée
fresh fruits, cakes, tea & coffee

24,000 thb net per couple

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Private Beach BBQ Menu



red coral, green coral, Chiang Mai ice berg, radicchio, butter head, tomato, wedges
cucumber salad in sour cream julienne of carrots, potato salad

on the grill

satays chicken, beef, pork

marinated fillet of beef, pork & chicken

phuket lobster 500g

prawns & squid

filleted mackerel fish steaks

vegetable skewer

oven bake root vegetable

bake potatoes

corn on the cob

fried rice with crab meats

wok-fried vermicelli noodle with soya sauce

ginger fish broth with tamarind and herbs

fresh fruits, cakes, tea & coffee

Starts from 11,000 thb net per couple

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Shipwrecked



deep fried shrimp spring rolls with plum sauce sweet chili sauce
smoked crispy shrimps and home style forest vegetable dip
simmered farm chicken with galangal, kaffir lime and coconut milk

beef massaman curry with potato and spice
wok - fried native vegetables with minced pork
steamed jasmine rice

on the grill

satays chicken, beef, pork
marinated fillet of beef, pork, chicken
phuket lobster 500g
prawns & squid
whole fish in banana leaf
vegetable kebabs

pumpkin, taro, sweet potato and tapioca pear in coconut milk
coffee or tea

36,000 thb net per couple