

SUNDAY BRUNCH

Pool House Menu 1999++ Include Mizu at 1000++

Free Flow selected house wine and beer

Appetizers

Homemade oven fresh bread, butter / Classic Caesar salad, Turkey
Smoked ham, honey melon, arugula
Seared Beef rollet, local cression, caper, tuna sauce
Tuna tataki with ponzu sauce / Cured salmon, orange, dill, citrus vinaigrette
Buffalo mozzarella, tomatoes, basil / Seafood salad with Thai spicy dressing
Marinated eggplant, garlic and mint

Seafood on Ice

Poached Phuket crab, prawns, scallops, oysters
Horseradish, cocktail sauce, passion fruit and coriander pesto, vinegar and
chopped shallot, Lemon, lime, tabasco green and red

Carving

Baked honey glazed ham / Baked Rock Salt wrapped salmon
Red wine sauce, mustard sauce, green peppercorn sauce, mustard selection
Roasted pumpkin / Brussels sprouts, bacon
Mashed potatoes / Glazed carrot
Roasted young potato / Bread Pudding, bacon, egg, cream

Mains Course

Braised veal OssoBuco, red wine, young carrot
Baked Sea bass, parmesan risotto, organic cherry tomatoes, olives, thyme
Vegetables Lasagna, tomato sauce, basil
Grilled king prawns with olive oil, garlic, chili, parsley and lemon
Roasted scallops with Parma ham and zucchini, saffron sauce
Seared duck liver, balsamic syrup
Seafood fried rice, egg, vegetables
Work fried pork rib, sweet and sour sauce
Peek Gai low Dang-Deep fried chicken wing with Chinese BBQ sauce
Kuay Tiew Station, beef, chicken
Yellow dal Tadka– vegetarian lentils curry
Batter chicken / Aloo Matar
Assorted Indian Breads, Indian bread, cucumber Raita
Papad, Mango pickle, Mango chutney, Yogurt
Mashed potatoes, Sautéed zucchini, Roasted pumpkin

Our Freshness made Breakfast selection

Fresh fruits and vegetables juice

Orange, watermelon, pineapple, green apple, cucumber, carrot, ginger, celery
Homemade fresh bakery, sour dough, cinnamon roll, croissant, flavor dough nut,
Assorted mini roll

Cold Cut /Cheese selection

Smoked salmon, cooked ham, smoked turkey, Parma ham
Brie, Parmigiano Reggiano, Gruyère, gorgonzola
Grapes, green apple, mango chutney, coconut-ginger chutney, apple-cinnamon
chutney
Walnuts, almonds, golden raisin, dates, crackers

Egg Benedict

Poached eggs, English muffin, ham, hollandaise sauce, grilled tomato, hash
brown

Egg Florentine

Poached eggs, English muffin, spinach, hollandaise sauce, grilled tomato, hash
brown

Egg Royal

Poached eggs, English muffin, cured salmon, tomato salsa, red beet puree,
asparagus, grilled tomato

Avocado on Toast

Poached eggs, smashed avocado, walnut bread, lemon, red onion, watercress

Local Food Stall

Pat Thai and Pat Si-Eiw / Flavor of Phuket Rotti

Freshly Coconut and Fruit Bar

Assorted smoothies, cream and condiment

Mizu

Teppanyaki Cooking Style

Slowly cooked beef teriyaki
Scallop ceviche, Japanese dressing
BBQ Miso chicken, watercress
Salmon confit, Wakame seaweed salad
Austrian Beef Striploin
Phuket Sea bass Fillet
Garlic Fried Rice, egg, Japanese soy sauce

Desserts

Berries panna cotta

Mince pies

Pumpkin custard

Bunche de Noel

Pecan nut pie

Chocolate mouse

Mixed Fruit cake

Rum baba

Tiramisu

Apple strudel, vanilla sauce

Assorted macaroons

Stuffed sticky rice with Banana

Pandan layer cake

Assorted Local dessert, Lot Chhit, Nahm Kheng Sai, Bua Loy, White sticky rice
with coconut milk

Waffles

Banana, Strawberries, Whipped Cream, Maple Syrup

Assorted condiments

Ice cream station

Chocolate Ice cream

Vanilla Ice cream

Raspberry sorbet