



Banquet Price lists

Space Rental (Roof-top bar and restaurant)

Weekend (Fri and Sat) baht 10,000++ per day

Food Price Lists

Coffee Break Menu baht 50++ per item
Price starts from 150++ per person

Cocktail Menu choices can be customized

Buffet Menu

Thai Buffet Menu

Thai Buffet Menu A baht 650++ per person
Thai Buffet Menu B baht 800++ per person
Thai Buffet Menu c baht 850++ per person

International Buffet Menu

International Buffet Menu A baht 750++ per person
International Buffet Menu B baht 850++ per person
International Buffet Menu C baht 950++ per person

BBQ Buffet Menu

BBQ Buffet Menu A (6 Seafood) baht 950++ per person
BBQ Buffet Menu B (4 Seafood, 3 meat) baht 1000++ per person
BBQ Buffet Menu C (5 Seafood, 4 meat) baht 1200++ per person



COFFEE BREAK MENU

YOU CAN CHOOSE ANY CHOICES OF ITEM LISTED ABOVE. WE WILL SERVE IT WITH TEA, COFFEE OR COCOA

<u>NAME OF ITEM</u>	<u>NAME OF ITEM</u>
Butter cake	Roasted Chicken sandwich
Orange cake	Bruschetta
Carrot cake	Ham sandwich
Vanilla cake	Grilled mushroom and Vegetable sandwich
Mocca cake	Egg sandwich
Chocolate cake	Grilled Ham cheese sandwich
Brownies cake	Sausage roll
Coffee raisin cake	Chicken curry puff
Fruit cake	Tuna pie
Butter cake	Chicken pie
Banana cake	Mini burger beef
Eclair	Mini burger chicken
Fresh fruit	Minced pork with bread
Fruit cake	Spring roll
	Samosa

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COCKTAIL MENU

For a cocktail party we recommend at least twelve items per guest.

Baht 35

Hot	Prawn spring roll Mixed mushroom bruschetta Salt and pepper squid Chicken satay with peanut sauce Beef samosa Crispy roti and Aromatic chicken curry French fries	Cold	Vietnamese spring roll Shrimp bruschetta Chicken teriyaki Japanese salad Sausage with feta cheese Chicken basil sandwich
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Baht 65

Hot	Sesame and prawn toast Cruising crab dip with casino butter Vegetable puff pastry NZ mussels baked with mozzarella cheese Calamari garlic mayonnaise Chicken wings Italian style meatball	Cold	Oyster shooter Beef salad roll Liver pate on toast Shrimp Cocktail Pamelo salad with roasted duck Smoked salmon on potato basket Mini cheese burger
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Baht 85

Hot	Lobster bisque shot with truffle Scallop with pesto sauce Blue crab cake Foie gras and balsamic vinegrette Grilled NY cut and red wine sauce Grilled tiger prawn Lobster skewer Snow fish and caviar pasta	Cold	Dune's salad with crispy salmon skin Seared tuna Smoked salmon on potato basket Salmon and caviar on blini Parma ham and melon
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Baht 60

Dessert

Chocolate brownies
Apple cobbler
Ice cream
Mango served with sticky rice in sushi style



BUFFETS

THAI BUFFET MENU A

Appetizers

Rice cracker with minced pork dip

Salad

Spicy pork and fine sliced lemon grass salad

Pomelo shrimps salad

Papaya salad

Soup

Wonton Soup

Hot entrées

Stir- Fried Sliced beef with kaffir leave and fresh chilli

Clams with basil pesto sauce

Baked chicken in soya sauce

Stir-fried baby corn and straw mushrooms

Snapper with black pepper sauce

Steamed jasmine rice

Dessert

Variety of Thai sweet

Selection of seasonal fresh tropical fruits

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BUFFETS

THAI BUFFET MENU B

Appetizers

Spring roll

Chicken Satay with peanut sauce

Salad

Spicy pomelo shrimps salad

Spicy tuna and lemon grass salad

Yum moo yang- spicy grilled pork salad

Soup

Spicy seafood soup

Tom Kha Kai

Hot entrées

Crispy calamari with sweet chili sauce

Stir- Fried Sliced pork with kaffir leave and fresh chilli

Asparagus with Scallop

Grilled Sirloin beef with Red Curry sauce

Snapper with Black pepper sauce

Stir fried prawns with cashew nuts

Seafood Fried rice and Steamed rice

Dessert

Assorted Thai sweet

Seasonal sliced fruit



BUFFETS

THAI BUFFET MENU C

Appetizers

Shrimps cake and fish cake

Mieng Kai

(Minced chicken mixed with peppercorn put on top of ice berg lettuce)

Salad

Beef salad roll

Spicy Green Apple salad

Glass noodle salad

Mixed seafood salad with roasted sweet chili paste

Soup

Spicy and sour prawn soup

Tom kha kai soup

Hot entrées

Deep fried chicken

Asparagus with Scallop

Squid with salted eggs

Roasted duck curry

Deep fried grouper with black pepper sauce

Prawn tossed with Galangal, Chilli and Kaffir leave

Crab fried rice

Dessert

Assorted Thai sweet

Seasonal sliced fruit

Coconut ice cream with condiments

Mango with sticky rice



BUFFETS

INTERNATIONAL BUFFET MENU A

Appetizers

Variation of Garden Green with French, Honey Mustard and Italian Dressing
Tomato, Cucumber, Shredded Carrots, Onion and Olive

Spicy glass noodle salad

Crab Cake

Bread Station

Variation of Fresh Baked rolls and Breads with Butter and Margarine

Soup

Tom Kha Kai

Scampi Bisque Soup

Hot entrées

Mussels Bordelaise-style

Crispy calamari with sweet chili sauce

Pork scallops with tomato salsa

Chicken Massaman curry

Stir- Fried Sliced beef with kaffir leave and fresh chilli

Deep Fried Fillets of Lemon Sole ~ Tartare Sauce

Seafood Fried rice / Rice

Desserts

Assorted Thai sweet

Seasonal sliced fruit



BUFFETS

INTERNATIONAL BUFFET MENU B

Appetizers

Variation of Garden Green with French, Honey Mustard and Italian Dressing
Tomato, Cucumber, Shredded Carrots, Onion and Olive

Shrimp cocktail with sweet melon

Blue Crab Cake

Bread Station

Variation of Fresh Baked rolls and Breads with Butter and Margarine

Soup

Scampi Bisque Soup

Hot entrées

Mussels Bordelaise-style

Crispy calamari with sweet chili sauce

Grilled Sirloin beef with Red Curry sauce

Tofu steak with Thai herbs

Grilled Salmon with tarragon mushroom sauce

Seafood Fried rice

Desserts

Exotic Fruits

Mango with Sticky rice

INTERNATIONAL BUFFETS MENU

Soup

	Italian vegetable soup with garlic bread
	Cream of Vegetable Soup
	Clear Beef Consommé
	Tom yum goong-spicy prawn soup with lemon grass

	Mixed green salad with balsamic dressing
	Tuna salad with eggs and olives
	Creamy potato salad with bacon
	Japanese crab meat salad
	Smoked Chicken & Cheese Salad with creamy caesar dressing
	Tomato salad with feta and pesto sauce
	Greek salad with Feta cheese
	Som tam-spicy papaya salad
	Yam woon sen spicy grass noodle salad with shrimp and minced pork
	Moo manow-spicy grilled pork with garlic and chilli sauce
	Grilled pork striploin with sticky rice
	Yum moo yang- spicy grilled pork salad
	Homemade Italian cold cuts
	Seared tuna with Japanese dressing
	Tod man pla kraai- spicy fish cake with Thai sauce
	Chilled New Zealand mussels with spicy basil pesto
	Shrimp cocktail with melon
	Shrimp spring roll
	Tung tong- Deep fried chicken and shrimps in crispy wonton
	Deep Fried Mushroom drizzled with House Garlic Butter
	Homemade Chicken Liver Pate served with Cumberland Sauce
	Larb pla salmon

INTERNATIONAL BUFFETS MENU

Hot entrée

Beef
Grilled beef curry with coconut milk
Stir fried beef in oyster sauce
Beef medallions with green pepper sauce
Stir- Fried Sliced beef with kaffir leave and fresh chilli
Pork
Barbeque pork
Pork scallops with tomato salsa
Escalope of Pork ~ Cordon Blue
Chicken
Sauteed chicken with black bean sauce and Asian mushrooms
Oven seared chicken in red wine reduction
Stir fried chicken with green peppercorn
Aromatic chicken curry served with Roti
Supreme of Chicken Kiev
Duck
Gaeng ped yang- red roasted duck curry in coconut milk
Fish
Deep fried barramundi with Green mango salad
Grilled / Deep fried grouper fillet with white wine sauce or black pepper sauce
Red snapper fillet with black bean sauce
Deep Fried Fillets of Lemon Sole ~ Tartare Sauce
Grilled Fillets of Salmon ~ Beurre Blanc
Pan Fried Fresh Sea Bass ~ Bearnaise
Shrimp
Shrimp with curry sauce
Stir Fried Tiger prawn with cashew nut
Scallops
Stir fried scallops with broccoli
Pad-cha scallop (Scallop tossed with Galangal, chilli and Kaffir leave)
Prawn
Grilled Tiger Prawn with passion fruit sauce
Vegetables
Fried green vegetable with Roasted pork
Fried mixed vegetables

BARBEQUE BUFFET MENU

Meat		Seafood	
	BBQ Beef Mignon wrapped in Bacon		BBQ Calamari
	BBQ Chicken Leg		BBQ Squid
	BBQ Hamburger		BBQ Red Snapper ปลากระพงแดง
	BBQ Marinated Chicken		BBQ White Snapper ปลากระพงขาว
	BBQ Pork Medallions		BBQ Mackerel ปลาอินทรี
	BBQ Sirloin Steak		BBQ Cockles หอยแครง
	BBQ Chicken Kebab		BBQ River Prawn กุ้งแม่น้ำ
	BBQ Pork Neck Steak		BBQ Blue Crab ปูม้า
	BBQ Spare Ribs		BBQ Mussels หอยแมลงภู่
	BBQ Meat Skewer		BBQ Shrimp กุ้ง
	BBQ Marinated Pork Chop		BBQ Seafood Skewer อาหารทะเลเสียบไม้ย่าง
	BBQ Mixed Sausage		



DRINKS PRICE LIST

Soft drink

Soft-drink without fresh fruit juice

Open bar soft-drink without fresh fruit juice is charged at Baht 130++ per person

Soft-drink with fresh fruit juice

Open bar soft-drink with fresh fruit juice is charged at Baht 200++ per person

Standard cocktails

These prices are inclusive of all mixers. Mixers include coke, sprite, water, tonic, pineapple juice, red bull, orange juice, cranberry juice and ice.

Bottle price

- Black label Baht 1,900 ++ per bottle
- Smirnoff vodka Baht 1,600 ++ per bottle
- Ciroc vodka Baht 3,400 ++ per bottle
- Gilbey Gin Baht 1,400 ++ per bottle
- Bombay Sapphire Baht 2,100 ++ per bottle

All you can drink price

Open Bar (One hour)

- Standard Brand Baht 1,000++ per person
- Premium Brand Baht 1,000++ per person

Beer

Draught Beer

- Singha beer Baht 7,500++ per barrel
- Heineken beer Baht 8,000++ per barrel

Bottled Beer

- Singha beer Baht 120 ++ per bottle
- Heineken beer Baht 150 ++ per bottle

Wine and Champagne

- House red wine Baht 1,200 ++ per bottle
- House white wine Baht 1,200 ++ per bottle
- Prosecco Baht 1,500 ++ per bottle
- Champagne Baht 3,800++ per bottle

Corkage charge

- Wine corkage charge Baht 250++ per bottle
- Whisky and Liquors corkage charge Baht 750++ per bottle



Wine from Our cellar

We would like to offer you a 25% discount on every wine opened from our cellar. The full list of wine and description are shown on the next pages.

White Wines

Anakena, Sauvignon Blanc, Chile	1800
Elegant, yet delicate and crisp pineapple and passion fruit with a long finish.	
Delicato, Pinot Grigio, Italy 2006	1800
Floral aromas of tropical fruit and citrus, rich texture with a long finish.	
Ruffino, Orvieto classic, Italy 2007	1800
Dry delicate, slightly nutty aroma, crisp and fresh, balanced finish.	
Peter Lehmann, Barossa Semillon/Chardonnay, Australia 2005	1900
Delightful aromas of lemon flower and freshly cut pear with a zippy fruit – driven wine finishes crisp with a clean, lively mouth –refreshing.	
Hob Nob, Chardonnay, France 2006	2200
Freshness, Crisp, pleasant blend of rich almonds, hazelnuts and honey aromas	
Braided River, Marlborough Sauvignon Blanc, New Zealand 2007	2200
Intense gooseberry, citrus, lemon-lime tangy aromas, balanced finish	
Gianni Gagliardo Fallegro, Flavorita, Italy 2007	2200
Delicate, reminiscent of acacia flower, elegantly tart taste slightly fizzy	
Overstone, Marlborough Sauvignon Blanc, New Zealand 2007	2400
Intense passion fruit and gooseberry fruit flavours with a vibrant, fresh finish and lovely balance.	
Francis Coppola, 'Diamond', Chardonnay, California 2006	2400
Juicy apple, guava and melon flavors followed by a touch of caramelized sugar and long silky finish.	
Sileni, Marlborough Sauvignon Blanc, New Zealand 2007	2800
Ripe tropical and gooseberry fruit flavours with a zingy finish and impeccable balance.	
Tohu, Marlborough Sauvignon Blanc, New Zealand 2006	3100
Fresh and lively, gooseberries and passion fruit aromas with fresh zingy flavours.	
Laboure Roi, Chablis "Les Jeunes Princes", France 2005	3800
Medium to full body with a light green tint, lively taste with mineral hints and a dry finish.	

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Red Wines

Lindemans, Cawarra Merlot, Australia 2006	1900
Ripe, strawberry, cassis and plum aromas with hints of dark chocolate and spice.	
Peter Lehmann, Weighbridge Shiraz, Australia 2006	2100
Beautiful soft style of shiraz, lovely plum fruit with leafy notes, soft tannin finish.	
Los Voscós, Domaine Lafite, Chile 2005	2200
Solid, berry and plum, herbal notes linger appealingly on the finish.	
Ruffino Chianti, DOGC Italy, 2004	2200
"Super Tuscans", depth and length with clean and defined finish.	
Norman Encounter Bay, Shiraz, Australia 2005	2300
Complex aromas of plum fruits, black cherries with leafy notes and spearmint with soft tannin finish	
Hob Nob, Shiraz, France 2006	2400
Velvety texture, full, rich and enriched with subtle hint of vanilla.	
Francis Coppola, Cabernet Sauvignon, California 2006	2400
Supple, rich and firmly structured, black current, dark cherry and spice flavored with a hint of pepper	
Overstone, Hawkes Bay-Pinot Noir, New Zealand 2007	2400
Black cherry and dark berry aromas with berry Fruit flavours, supported by soft tannins	
Chateau Beaumont, Haut Medoc, AOC, France 2000	3500
Deep ruby/purple, with good sweetness, lushness and plenty of fruit and glycerin, this medium – bodied.	
Penfold 407, Cabernet Sauvignon, Australia	3500
Blackcurrent aroma with a hint of tomato leaf. Fruit sweetness finish with oak/ tannin balanced.	
Grgich Hills, Zinfandel Napa Valley, California 2002	4000
Wonderful aromas of jammy blackberry and raspberry, spicy oak tannins balanced.	
Penfold 389, Cabernet Shiraz, Australia	4500
Massive fruit, floral and vanilla bean notes. Spicy oak with licorice finish.	
La Spinnetta, Pin Monferratto Roseo, Italy 2003	5000
Exotic and luxuriously textured with black plum, currant and black cherry, Smoke and spice with perfect tannins.	