



## THAI CUISINE SET MENU (JOINING)

### A Traditional Starter

#### MIANG KAM

*Savory betel leaves wrapped with dried shrimp, peanut, grated coconut, ginger, chili, lime and sweet coconut sauce*

### A Selection of Favourite Thai Appetisers

#### SATAY GAI

*Grilled chicken skewer marinated with fresh turmeric, curry powder served with cucumber salad and peanut sauce*

#### GOONG SARONG

*Deep fried prawns wrapped with homemade noodle served with mango sweet chili sauce*

#### LAAB PLA TUNA

*Ranong tuna salad, mint, chili, roasted glutinous rice and cucumber*

### Tangy Thai Soup

#### TOM YUM GOONG NAM KON

*Spicy & sour soup with royal prawns*

### Thai Family-Style Main Course (Shared)

#### MASSAMAN NUE PON-YANG KHAM

*Slow cooked Pon-yang Kham beef cheeks in massaman curry with coconut milk and sweet potato*

#### GAI YANG BAI TORNG PRIK THAI ORN

*Grilled chicken with green peppercorn in banana leaf served with chili and tamarind sauce*

#### GOONG THOD GRATIEM

*Fried white prawns with oyster sauce and garlic served with grilled asparagus*

#### PAK RUAM PHAD HED HOM

*Stir-fried assorted vegetable with shitake mushroom, garlic and oyster sauce*

#### KHAO SONG SEE

*Steamed jasmine and brown rice*

### Thai Desserts

#### KHAO NIEW MAMUANG

*Sticky rice with mango topped with coconut milk*

#### LYCHEE LOY KEAW

*Chilled lychee and jackfruit in jasmine syrup*

