



THAI CUISINE SET MENU (PRIVATE)

A Traditional Starter

KAO TUNG NHA TUNG

Crispy rice cracker dip with chicken and prawn coconut sauce

A Selection of Favourite Thai Appetisers

MIANG KAM

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

TOD MUN GOONG YUM MAMUANG NAM DORK MAI

Deep fried prawn pattie with Nam dork mai mango salsa salad

YUM SOM O PUU NIM

Fried softshell crab with fresh pomelo salad, shallot and peanut

Tangy Thai Soup

TOM KHA HOI SHELL

Scallop coconut soup with oyster mushroom and tomato

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

PLA KRAPONG YANG SAMOON PRAI

Charcoal grilled sea bass with Thai herbs served with lime and chili sauce

GOONG LAI SUER THOD GRATIEM

Fried jumbo tiger prawn with oyster sauce and garlic served with grilled Asparagus

PHAD PAK HANG HONG

Stir-fried white Chinese cabbage and shitake mushroom with 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

