



SET MENU

\$40 per person

(for 4 people and highly recommended for a group of 10 or more)

STARTERS

(served individually- a piece of the following)

THAI SPRING ROLL

deep fry of spring roll sheet stuffed with vermicelli and assorted vegetables

PRAWN CAKE

minced prawn mixed with beans, paste, and kaffir lime leaves

GRILLED PORTOBELLO & SCALLOP

topped with sour chilli paste and mint leaves

MAIN COURSES

(a set of four dishes sharing between 4 people)

GINGER BEEF

stir fry dish with mushroom, ginger, and assorted vegetables

CASHEW NUT CHICKEN

stir fry dish with cashew nuts and seasonal vegetables

LEMONGRASS BARBEQUED CHICKEN

grilled chicken thigh with roasted zucchini, bean and lychee

LAMB PANANG

coconut milk curry with ground peanut, peas and capsicum

DESSERT

coconut ice cream

COFFEE(filtered) / **JASMINE TEA**



SET MENU

\$55 per person

(for 4 people and highly recommended for a group of 10 or more)

STARTERS

(served individually- a piece of the following)

NOODLE COCONUT SAUCE

prawn topped with coconut sauce of mince prawn, chicken and tofu

GRILLED PORTOBELLO & SCALLOP

topped with sour chilli paste and mint leaves

CHICKEN SATAY

curry powder marinated chicken skewer grilled and topped with peanut sauce

CHICKEN COCONUT SOUP (TOM KHA GAI)

soft coconut soup with galangal, mushroom and tomato

MAIN COURSES

(a set of four dishes sharing between 4 people)

ROASTED DUCK CHILLI BASIL

stir fry with chilli, basil leaves, beans and some vegetables

GRILLED HAPUKA GREEN CURRY

or daily fish in coconut milk curry, basil leaves, mashed pumpkin, roasted coconut slices and beans

THAI BEEF SALAD (YUM NUA YANG)

medium-grilled scotch beef fillet with chilli paste, red onion, coriander and cucumber

ALMOND & COCONUT PRAWN TEMPURA CURRY

with wilted spinach, basil leaves, coconut milk and grilled banana

DESSERT

cappuccino, hazel nut, and chocolate ice cream layered on chocolate sponge base with almond

COFFEE_(filtered) / **JASMINE TEA**

reverse for another set menu