



LUNCH SET MENU

\$14.50 per person
required for group over 25 people

Main

a set of four dishes for sharing among 4 people

CASHEW NUT CHICKEN stir fried with cashew nut and vegetables.

GINGER SAUCE BEEF stir fried vegetables and ginger.

GREEN CURRY CHICKEN (Gang Keaw Waan) coconut milk with basil leaves, capsicum, peas, and bamboo shoot.

PANANG CURRY BEEF curry with potato, onion, peanut and spice.

Jasmine Tea



LUNCH SET MENU

\$27 per person
a must for group over 25 people

Starter

THAI SPRING ROLL deep fried roll sheet stuffed with vegetables.

CURRY PUFF deep fried puff pastry stuffed with minced chicken, peas, carrot, and potato.

PRAWN CAKE (Tod Mon Goong) minced prawn mixed with beans, kaffir lime leaves.

Main

a set of five dishes for sharing among 4 people

ROASTED DUCK CURRY (Gang Phed Ped Yang) roasted seasoned duck with tomato, grape, pineapple, and vegetables

PANANG CURRY CHICKEN curry with peas, ground peanut, kaffir lime leave, and chilli.

CASHEW NUT CHICKEN (Pad Med Mamuang) with cashew nut, onion, and vegetables.

BASIL LEAVES BEEF (Pad Kra Praw) spicy dish with basil leaves, garlic, bamboo shoot and chilli.

O'CONNELL MARINATED CHICKEN with sour peanut sauce, crispy noodle and vegetable salad

Jasmine Tea

