



THAI CUISINE SET MENU (JOINING)

A Traditional Starter

MIANG KAM BAI CHA PLU

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

A Selection of Favourite Thai Appetisers

LARB PLA TUNA

Raw tuna salad with shallot, sawtooth coriander, kaffir lime leaf, chili and toasted rice powder served in dragon fruit

THOD MUN GOONG

Deep-fried Thai prawn cake, prawn paste, pork lard, oyster sauce, sesame oil and egg served with sweet tom yam sauce

POR PIA SOD GOONG MUNG GORN

Fresh spring roll wrapped with lobster, cucumber, sweet basil, coriander, spring onion, lettuce, carrot and sweet tamarind sauce

Tangy Thai Soup

TOM YUM GOONG

Spicy and sour soup with river prawn and straw mushroom

Thai Family-Style Main Course (Shared)

GAENG MASSAMAN NUA GAM

Slow cooked beef cheek in massaman curry with coconut milk and sweet potato

PED YANG SAUCE CHA THAI

Crispy roasted duck with fragrant Thai tea sauce, fried dried chili, cashew nut and diced pineapple

GOONG LAI SUER PHAD PHONG GRA REE

Stir-fried tiger prawn, long red chili, long green chili, white onion and Chinese celery in yellow curry

PAK TOM NARM PRIK

Steamed vegetable and boiled duck egg with chili dipping of the day

Served from the Rice Bowl

KHAO SONG SEE

Steamed jasmine and brown rice

Thai Desserts

KHAO NIEW MA MUANG

Mango and sticky rice

TAB TIM GROB

Red water chestnut rubies in coconut milk

NAM CHA

Traditional Thai tea with sweetened milk

 Contains Nuts & Seeds