



**CURRY LOVER - \$59.00 PER GUEST
MINIMUM FOUR GUESTS**

Entrée

Ho Mok

Steamed Phuket style basa fish curry with betel leaves wrapped in banana leaf

Bour Tod

Phuket style fritter of green school prawns on crispy betel leaf with chilli sauce, crushed cashew nut and coriander

Main

Moo Gob Prik Khing

Stir fried crispy pork belly, wok tossed with red curry paste, green beans, chilli and kaffir lime leaf

Gaeng Ped Yang

Roasted duck in red curry, pea eggplant, apple eggplant, kaffir lime leaf, chilli, cherry tomato, lychee, pineapple and Thai basil.

Choo Chee Salmon

Deep fried steamed salmon fillet with thick choo chee curry and kaffir lime leaf

Yum Hum Plee Jae

Shredded banana flower salad with roasted coconut, shallots, coriander, chilli and nam plik pao dressing served with deep fried banana flower.

Pad Pak

Stir fried Chinese broccoli with garlic, chilli, shiitake mushroom and oyster sauce

Dessert

Dessert of the day

Beverage

Drinks from our beverage menu charged per table



CHILLI LOVER - \$59.00 PER GUEST
MINIMUM FOUR GUESTS

Entrée

Yum Gai

Spicy salad of shredded chicken breast, lemongrass, ginger, chilli, lime juice, coriander, eschallot and crushed roasted cashew nut

Bour Tod

Phuket style fritter of green school prawns on crispy betel leaf with chilli sauce, crushed cashew nut and coriander

Main

Moo Gob Pik Pao

Stir fried crispy pork belly with Spicelam chilli jam, cherry tomato, spring onion and long red chilli.

Gaeng Ped Yang

Roasted duck in red curry, pea eggplant, apple eggplant, kaffir lime leaf, chilli, cherry tomato, lychee, pineapple and Thai basil.

Pla Ma Kham

Basa fillet with tamarind sauce served on a bed of Chinese broccoli.

Som Tum

Green papaya salad with garlic, scud chilli, dried shrimp, toasted cashew nut, snake beans and cherry tomato

Pad Pak

Stir fried Chinese broccoli with garlic, chilli, shiitake mushroom and oyster sauce

Dessert

Dessert of the day

Beverage

Drinks from our beverage menu charged per table



SIGNATURE 69 - \$69.00 PER GUEST
MINIMUM FOUR GUESTS

Entrée

Khao Kreab Pak Mor

Steamed mini rice paper parcels on endive lettuce filled with shiitake mushroom and bean curd with soy and vinegar sauce

Bour Tod

Phuket style fritter of green school prawns on crispy betel leaf with chilli sauce, crushed cashew nut and coriander

Ho Mok

Steamed Phuket style basa fish curry with betel leaves wrapped in banana leaf

Main

Moo Gob Pik Pao

Stir fried crispy pork belly with Spicelam chilli jam, cherry tomato, spring onion and long red chilli.

Gaeng Ped Yang

Roasted duck in red curry, pea eggplant, apple eggplant, kaffir lime leaf, chilli, cherry tomato, lychee, pineapple and Thai basil.

Goong Ma Kham

King prawns with tamarind sauce served on a bed of Chinese broccoli.

Yum Gai

Spicy salad of shredded chicken breast, lemongrass, ginger, chilli, lime juice, coriander, eschallot and crushed roasted cashew nut

Som Tum Pu Nim

Deep fried soft shell crab with green papaya salad

Pad Pak

Stir fried Chinese broccoli with garlic, chilli, shiitaki mushroom and oyster sauce.

Dessert

Dessert of the day

Beverage

Drinks from our beverage menu charged per table



JUST FOR KIDS - \$39.00 PER KID

Entrée

Pa Tud Lom

Deep fried king prawn wrapped in spring roll pastry and served with sweet chilli sauce

Main

Pad Thai Gai

Traditional pad Thai noodle with chicken breast fillet, tamarind, palm sugar, fish sauce, eschallot, bean sprout, ground cashew nut, bean curd, egg, fresh garlic and chive.

OR

Khao Pad Gai

Fried rice with egg, shallot, cherry tomato, cucumber and chicken breast fillet.

Dessert

Ice cream

Beverage

Softdrinks and juices from our beverage menu charged per table