



**set dinner menu
S\$75++ per person**

mixed appetizer plates

spicy grilled salmon soufflé on lemongrass

**barbequed chicken on bamboo with nam jai dressing and
tom yum salad**

**thai crab and prawn cakes with green mango salad, yoghurt
and sweet chilli sauce**

shared salad

**spicy pomelo salad with prawns, chicken, roasted coconut,
ground peanuts, chilli jam and sweet sauce**

soup

chicken tumeric lemongrass galangal in coconut milk

shared mains

steamed seabass with lime and chilli

roasted duck red curry with pineapple and lotus seed

**stir fried minced chicken or pork garlic onions, straw mushroom
chili, hot basil, sweet sauce of pepper**

vegetable of the day

dessert plate

**black sticky rice and date pudding served with
tamarind caramel sauce and mango ice cream**

tea or coffee