



**set dinner menu  
S\$85++ 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**

**banana flower salad with fresh green coconut and chilli paste**

**soup**

**chicken tumeric lemongrass galangal in coconut milk  
Or**

**hot and sour broth with prawns and lemongrass**

**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**

**phad thai stir fried noodles with grilled prawn, tofu  
and banana blossom salad**

**vegetable of the day**

**duo dessert plate**

**red rubies with coconut jasmine syrup  
mango and sticky rice drizzled with coconut pandan sauce**

**tea or coffee**