



**set dinner menu**  
**S\$95++ 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

king prawn wrapped in rice vermicelli, honey mustard

**shared salads**

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

rare grilled red curry rubbed wagyu beef, papaya salad,  
yoghurt and chilli jam

**soup**

hot and sour broth with prawns and lemongrass  
or  
chicken tumeric lemongrass galangal in coconut milk

**shared mains**

grilled tiger prawns with lime, chilli paste and coconut

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

**duo dessert plate**

grilled mango cheeks with passion fruit sorbet

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

tea or coffee