

Deluxe Menu

APPETIZER

Lemongrass Salad or Spice Beef Salad

Crispy salad with onion, finely sliced lemongrass, dried shrimp, scrap coconut flak served with Thai lettuce. / Beef charbroiled, sliced and tossed with crisp lettuce, onion, light pepper paste, fresh mint & lime juice.

THAI SOUP

Tom Yam Seafood Soup or Fish Maw Soup

Spicy soup with the typical spicy flavour sealed in for a hot Thai experience / Thai Teochew flavour fish maw soup

HOT SAVOURY

Duck Curry or Pannang Curry Seafood

Sliced roasted duck cook with curry paste, topped with small plum tomatoes. / Seafood steamed in savoury curry fish paste with lemongrass, sweet basil leaves & shredded chilli.

Fried Garlic Prawn

Classic Thai style seasoning of prawn with garlic, pasley root, pepper, tempura flour.

Stuffed Chicken Wings or Tempura Crab

Boneless chicken wings stuffed with spices, minced prawn, chicken & mushroom, deep fried. / Marinated softshell crab deep fried.

Fried Fish Fillet w Thai Herb

Sliced fish stir fried with lemongrass slices, crispy kaffir lime leave, onion and cashew nut.

Asparagus with Scallop

Baby asparagus stir fried with garlic & fresh scallop with Thai oyster sauce.

STAPLE

Fried Thai Spaghetti

Fusion Thai style stir fried spaghetti with chicken, tomato.

Seafood Fried Rice

Stir fried rice with fresh prawn, squid & shredded crabmeat.

DESSERT

Red Ruby

Waterchestnut cooked with rose syrup topped with coconut milk.

Assorted Thai Dessert Platter

Yam & pumpkin custard & Agar Agar.

BEVERAGE

Fresh Lime Juice

\$25.80 per pax / Min 25 pax / Transportation waived for 40 pax