

<b>APPETIZER</b>	<b>Lemongrass Salad or Spice Beef Salad</b> 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.
<b>THAI SOUP</b>	<b>Tom Yam Seafood Soup</b> Spicy soup with the typical spicy flavour sealed in for a hot Thai experience.
<b>HOT SAVOURY</b>	<b>Duck Curry or Pannang Curry Seafood</b> 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.
	<b>Fried Garlic Prawn</b> Classic Thai style seasoning of prawn with garlic, pasley root, pepper, tempura flour.
	<b>Stuffed Chicken Wings or Tempura Crab</b> Boneless chicken wings stuffed with spices, minced prawn, chicken & mushroom, deep fried. / Marinated softshell crab deep fried.
	<b>Fried Fish Fillet w Thai Herb</b> Sliced fish stir fried with lemongrass slices, crispy kaffir lime leave, onion and cashew nut.
	<b>Shitake Mushroom w Kailan or Broccoli</b> Baby Kailan /Broccoli stir fried with garlic & fresh mushroom slices with Thai oyster sauce.
	<b>STAPLE</b>
	<b>Seafood Fried Rice</b> Stir fried rice with fresh prawn, squid & shredded crabmeat.
<b>DESSERT</b>	<b>Red Ruby</b> Waterchestnut cooked with rose syrup topped with coconut milk.
<b>BEVERAGE</b>	<b>Fresh Lime Juice</b>

\$23.80 per pax / Min 20 pax / Transportation waived for 40 pax