

# Set Menu 1 **\$28.00 per person**

**Appetizers** : Chef's Speciality Mixed Thai Appetizers

## **Mains**

GAENG KHEAW WAAN ( Chicken )

Green curry, flavoured with ground chilli, coriander roots, coconut milk and kaffir leaves

NEAU KRA-TA

Stir fried sliced beef with oyster sauce and seasonal vegetables, served on a sizzling hot plate

PAD MED MA-MUANG

Stir fried chicken with cashew nuts, onions and dried chilli

PAD THAI

Stir fried rice noodles with shrimps, egg, vegetables and crushed peanut  
Thai Jasmine Rice ~ Tea / Coffee

# Set Menu 2 **\$31.00 per person**

**Appetizers** : Chef's Speciality Mixed Thai Appetizers

## **Mains**

PLA LARD PIK

Deep fried whole snapper topped with spicy vegetable sauce

PAD MED MA-MUANG

Stir fried chicken with cashew nuts, onions and dried chilli

PANAENG (Beef)

A delicious red curry cooked in creamy coconut, sprinkled with kaffir leaves, capsicum and crushed peanuts

PAD THAI

Stir fried rice noodles with shrimps, egg, vegetables and crushed peanuts  
Thai Jasmine Rice ~ Tea / Coffee

# Set Menu 3 **\$40.00 per person**

**Appetizers** : Chef's Speciality Mixed Thai Appetizers

**Soup** Tom Kha Gai : A delicious spicy coconut soup with mushrooms, kaffir leaves and lemon grass.

## **Mains**

PLA LARD PIK

Deep fried whole snapper topped with spicy vegetable sauce

PRAWNS GARLIC PEPPER

Stir fried with garlic, ground pepper, onion and topped with coriander

PANAENG (Beef)

A delicious red curry cooked in creamy coconut, sprinkled with kaffir leaves, capsicum and crushed peanuts

GANG KHEAW WAN (Chicken)

Green curry, flavours with ground chilli, coriander roots, coconut milk and kaffir leaves

Thai Jasmine Rice ~ Tea / Coffee