



CHILLED TOM YAM SHOOTER / BAKED OYSTER (N, E, D, SF)



MINCED PRAWN & CRAB PANKO ROLL, LIME LEAF AND PEANUT SAUCE (N. SF. D) GREEN CHIVES AND ASPARAGUS DUMPLING WITH HOT & SOUR GOCHUJANG PASTE (M) BEEF SALAD ON CRISPY WONTON CUP WITH ROASTED CHILI PASTE LIME LEAF, ONION, CHILI, LEMONGRASS (SF) FOIE GRAS POT STICKERS WITH TAMARIN RED WINE SAUCE (A)



LOBSTER DUMPLING ON HERBAL AROMA COCONUT CREAM SOUP (SF)

Main Course

BLACK ANGUS BEEF WITH GREEN AND BLACK PEPPER SAUCE (SF, S) KING PRAWN WITH WHITE WINE SPICY SAMBAL SAUCE (A, SF) PHAD PHAK BENJARONG (WOK FRIED MIXED ASIAN GREEN VEGETABLE WITH SOY SAUCE) (V, S)

MAIN DISHES WILL BE SERVED WITH VEGETABLE FRIED RICE WITH EGG (E, D)

OK STEAMED JASMINE RICE

Dessert

YUM CHA STRAWBERRY CREAMY PANCAKE, MANGO STICK RICE, ICE CREAM COCONUT SHELL (D, N, E)

(A) Acohni Ni Nuts (SS) Seeds (EF) Gilder Free (N) Vegetarian (DF) Dialettic Friendy (FF, Contans Shellfen) (G) Vegen (D) Dany (S) Soy (E) Egg (R) Rew Food (P) Perk Perse Inform Us Of Any Allergias Or Dietary Requirements Before Oxdering, We Would Be Happy, To Assist You in Oxocang Subside Foods Or Prepare A Dish That Meets Your Seccific Requirement Al Prices Are In UAC Dimans And Inductive Of YM Municipativ Frees, 10% Service Charac Ard Viale Added Tax.