



Valentine's Day 4 Course Sharing Menu

Pre-Starter

Miang Kham . .

Royal Leaf Wrap, Ginger, Cashew Nut, Dried Coconut, Lime, Red Onion, Green Mango, Thai Chilli Sauce

Starter

Talay Yang .

Grilled Seafood Satay, Prawn, Scallop, Mussel, Lemongrass Skewer, Thai Sauce

Yam Mamuang Poo Nim @ @ @

Green Mango Salad, Deep-Fried Soft-Shell Crab, Red Onion, Chili, Thai Lemon Dressing

Pan Sib Thod .

Deep Fried Chicken Dumpling, Peanut, Coriander, Onion, Garlic, Soy Sauce

Main Course

Tom Yam Goong Mae Nam Phad Heang • • • Stir Fried Spicy Scampi, Lemongrass, Kaffir Lime Leaves, Mushroom, Baby Corn, Evaporated Milk, Coconut Shoot, Thai Chilli Sauce

Choo Chee Pla®

Pan Grill Seabass, Creamy Red Curry Sauce, Kaffir Lime Leaves

Sri Klong Neua Yang.

Roasted Short Rib, Garlic, Pepper, Oyster Sauce, Honey, Coriander, Spring Onion, Sesame Seed

Phad Kana Nam Man Hoy
Wok Fried Thai Broccoli, Garlic, Oyster Sauce

Kho Soy Steamed Rice

Dessert

Chán Rák Khun 10 10

Rose Mousse, Raspberry, Lemon Almond Biscuit



Valentine's Day Beverage Menu

Siam Valentine

Tirak

Gin, Elderflower Liqueur, Sparking Rose Wine, Pomelo, Grapefruit Juice, Lemon Juice, Simple Syrup

AED 85

Ban Thai

Vodka, Passion Fruit Puree, Lychee Juice, Pineapple Juice, Lemon Juice, Vanilla Syrup, Thai Sweet Basil

AED 65

Classic

Kir-Royal Champagne, Crème De Cassis

AED 165

Rossini Champagne, Strawberry Purée AED 165

Thai'd Over Need A Mocktail

Fan Chan Lychee Juice, Raspberry Purée, Lemon Juice, Lemongrass Syrup AED 35