



SARAI  
REDISCOVERING THAI CUISINE

## RESTAURANT WEEK LUNCH SET MENU

\$48<sup>++</sup> per pax

### STARTER

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ยำแตงโม yum tang mo  
spicy watermelon salad with shrimp and salted egg yolk

### SOUP

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ต้มส้มปลา tom som pla  
sweet and sour clear soup with pomfret fish and ginger

### MAINS

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แกงระแงงเนื้อ gang raweng nue  
dry green curry wagyu beef with white turmeric

ผัดมะเขือยาว pad ma kheu yaw  
stir-fried eggplant with soya bean paste  
and sweet basil leaves

ข้าวสวย kaw suy  
steamed jasmine rice

### DESSERT

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ครีมบุเล่ตะไคร้ creme bule takri  
thai style lemongrass creme brulee with thai sesame wafer



Price subjects to prevailing GST and Service Charge.



SARAI

REDISCOVERING THAI CUISINE

## RESTAURANT WEEK DINNER SET MENU

\$68<sup>++</sup> per pax

### STARTERS

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ยำมะม่วงกุ้ง yum mamuang gong  
mango salad with shrimp and salted egg yolk

ขนมปังจุกำ kanom pang poo ja  
deep-fried crispy bread topped  
with herbs marinated crab meat and pork

### SOUP

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ต้มแซบเนื้อ tom zap nue  
spicy sour soup with tender wagyu beef

### MAINS

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แกงซีเหล็กหมู geng kelek mooyang  
red cassia curry with grilled Iberico pork

ผัดตะนาว pad kana  
stir-fried hong kong kai lan with chilli and garlic sauce

ข้าวผัดปู kao pad poo  
crab meat fried rice

### DESSERT

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ครีมบุเล่ creme brule takri  
thai style lemongrass creme brulee

ขนมชั้นใบเตย kanom can bitay  
thai pandan layer cake



Price subjects to prevailing GST and Service Charge.