

2 COURSE EXECUTIVE SET

\$28⁺⁺

1 main course with choice of starter or dessert
add \$9⁺⁺ to make it a 3-course set

STARTERS

- หมูปิ้ง moo ping
homemade grilled pork marinated with thai herbs
or
ทอดมันข้าวโพด tod mun khao pod (v)
deep-fried corn fritters and seasonal leaves with spicy dip
or
ต้มยำกุ้ง tom yum goong
red tom yum soup with tiger prawn
or
ต้มยำน้ำใส tom yum nam sai (v)
clear tom yum soup with assorted vegetables and mushrooms

MAINS

- ผัดกระเพราไก่ pad grapow gai
stir-fried minced chicken with garlic, chilies, sweet peas and basil
served with steamed jasmine rice and egg
or
ผัดคอหมูน้ำพริกกุ้งเสียบ pad moo nam prik goong
stir-fried pork collar with dried shrimp paste relish
served with steamed jasmine rice
or
แกงระแงงเนื้อ gaeng raweng neua
dry green curry with wagyu beef and white turmeric
served with steamed jasmine rice
or
แกงแดงผัก gaeng daeng pak (v)
red curry with vegetables and sweet potatoes
served with steamed jasmine rice

DESSERT

- ทับทิมกรอบ tam tim grob
thai style crunchy water chestnut in coconut milk
or
ตรีมบุเลมะพร้าว coconut creme brulee
thai coconut creme brulee with caramalised pineapple

INDULGE YOUR MEAL: add \$8⁺⁺ for a glass of red/white wine

Prices subject to prevailing GST and Service Charge.