



## Monday, Tuesday, Wednesday

### Special SET MENU

|  |   |
|--|---|
| <b>Welcome Beverage (Choice of one)</b>  |   |
| Glass House Wine   | or San Pellegrino Mineral Water   |
| <b>Entrée (Choice of one)</b>  |   |
| <p style="text-align: center;"><b>Tom Yum</b> <i>GF</i> 🌶️🌶️</p> <p>Hot and sour soup with lemon grass, lime leaf, galangal, tomato, onion, spring onion, oyster mushroom, coriander, lemon juice<br/>Choice of Prawn, Chicken/ Vegetarian(Tofu)</p> | <p style="text-align: center;"><b>Vegetable Tempura</b></p> <p>Battered and deep fried carrot, cauliflower, broccoli, green bean served with sweet chilli sauce</p>   |
| <p style="text-align: center;"><b>Prawn Spring Roll</b></p> <p>Crispy Thai prawn spring rolls served with sweet chilli sauce</p>   | <p style="text-align: center;"><b>Chicken Satay</b></p> <p>Grilled marinated chicken skewered served with peanut sauce</p>  |
| <b>Main (Choice of one)</b>  |   |
| <p style="text-align: center;"><b>Pla Lard Khing</b> <i>GF</i></p> <p>Steamed rockling filet in ginger sauce, red &amp; green capsicum, snow pea, celery, baby corn, oyster mushroom and spring onion</p>  | <p style="text-align: center;"><b>Red Duck Curry</b> <i>GF</i> 🌶️</p> <p>Traditional Thai spicy red curry with barbecued duck, coconut milk, red &amp; green capsicum, snow pea, cherry tomato, pineapple, baby corn and Thai basil</p>                               |
| <p style="text-align: center;"><b>Phad Gra Prao</b> <i>GF</i> 🌶️🌶️</p> <p>Stir fry minced chicken with crushed garlic, onion, green bean, bamboo shoot, chilli and Thai Basil<br/>Choice of Chicken/Beef/Pork/Vegetarian(Tofu)</p>                   | <p style="text-align: center;"><b>Phad Thai</b> <i>GF</i></p> <p>Stir fry noodle with egg, bean curd, dried shrimp, bean shoot, spring onion, crushed peanut in Phad Thai sauce topped with cucumber and lemon<br/>Choice of Chicken/Beef/Pork/Vegetarian(Tofu) 🐟</p> |
| <b>Steamed Jasmine Rice</b>  |   |
| <b>Dessert (Choice of one)</b>   |   |
| <b>Tub Tim Krob</b> <i>GF</i>  |   |
| Water Chestnut marinated in red Sala syrup, dusted in tapioca flour, then cooked and served in coconut milk and ice  | OR served with ice cream  |