



## SET A

## SOM DTUM THAI

青木瓜沙律

POUNDED GREEN PAPAYA SALAD, CHILLI, DRIED SHRIMP SWEET & SOUR TAMARIND DRESSING

## KHOR MOO YUNG

蒜香烤豬頸肉配酸辣醬汁

GRILLED PORK COLLAR MARINATED IN GARLIC, CORIANDER ROOT & PEPPER, SLICED & SERVED WITH JHIM JEAW, SAUCE

#### PHAD THAI

泰式大蝦豆腐炒金邊粉 STIR-FRIED RICE NOODLES WITH PRAWNS, TOFU, EGG, SWEET TAMARIND SAUCE

## KANOM DTOM

泰式椰子湯圓

THAI COCONUT BALLS, GLUTINOUS RICE FLOUR, PLUM SUGAR AND COCONUT MEAT

T&C: KINDLY PRE-ORDER 1 DAY IN ADVANCE. PICK-UP & DELIVERY (ADDITIONAL FEE REQUIRED) ARE AVAILABLE FROM 12 PM DAILY.



# SET B

## SOM DTUM KAO POD 🕸

鹹蛋粟米沙律

CORN SALAD WITH SALTED EGG, CHERRY TOMATOES, CHILLI, GARLIC, DRIED SHRIMP, SWEET & SOUR TAMARIND DRESSING

### **GAI YANG**

泰北香烤雞扒配特製酸辣醬汁 CHICKEN THIGH MARINATED FOR 24 HOURS IN GARLIC, PEPPER, CORIANDER, GRILLED TILL CRISPY, SERVED WITH JHIM JEAW SAUCE

### KHAO PAD &

泰式蟹肉炒飯

WOK-FRIED RICE OF CRAB MEAT, EGG & SPRING ONIONS

## KANOM DTOM (§)

泰式椰子湯圓

THAI COCONUT BALLS, GLUTINOUS RICE FLOUR, PLUM SUGAR AND COCONUT MEAT

T&C: KINDLY PRE-ORDER 1 DAY IN ADVANCE. PICK-UP & DELIVERY (ADDITIONAL FEE REQUIRED) ARE AVAILABLE FROM 12 PM DAILY.