



## Menu for 2-3

### SET A (\$59.95)

**STARTERS:** A platter of mixed starters each with their individual sauce.

FROM: #8 Chicken Satay (2 PCS)(N)(S)

#7 Deep Fried Tofu (6 PCS)(N)(V)(S)

#1 Vegetable Spring Rolls (2 PCS)(W)(V)

#### MAIN COURSE

FROM: #50 Red Curry with Pork (H)

#75 Stir-Fried Chicken with Cashew (S)(SH)

#72 Stir-Fried Mixed Vegetable in Oyster Sauce (SH)(S)

#91 Thai Jasmine Rice

### SET B (\$68.95)

**STARTERS:** A platter of mixed starters each with their individual sauce.

FROM: #6 Crab Rangoon (4PCS)(SH)(W)(D)

#2 Prawn Wrap in Crispy Pancakes (4PCS)(SH)(W)(S)

#3 Fish Cake (2PCS)(SH)(N)

#### MAIN COURSE

FROM: #52 Green Curry with Prawns (H)

#77 Stir-Fried Basa in Black Pepper Sauce (SH)(S)

#72 Stir-Fried Mix Vegetable in Oyster Sauce (SH)(S)

#91 Thai Jasmine Rice

**(H)** Mild-Medium **(N)** Peanut **(V)** Vegetarian

**(SH)** Shell Fish **(W)** Wheat **(D)** Dairy **(S)** Soy



## Menu for 4-5

### SET C (\$120.95)

**STARTERS:** A platter of mixed starters each with their individual sauce.

FROM: #1 Vegetable Spring Roll (4PCS)(W)(V)(S)

#3 Fish Cake (4 PCS)(SH)(N)

#8 Chicken Satay (4 PCS)(N)(S)

#7 Deep Fried Tofu (12 PCS)(N)(V)(S)

#### MAIN COURSE

FROM: #75 Stir-Fried Chicken with Cashew (SH)(S)

#70 Stir-Fried Pork in Chef Spicy Sauce (H)(SH)(S)

#55 Roasted Duck Curry (H)

#72 Stir-Fried Mix Vegetables in Oyster Sauce (SH)(S)

#85 Thai Style Ginger Beef (S)

#91 Thai Jasmine Rice

### SET D (\$144.95)

**STARTERS:** A platter of mixed starters each with their individual sauce.

FROM: #2 Prawns Wrapped in Crispy Pancake (6 PCS)(W)(SH)(S)

#3 Fish Cake (4 PCS)(N)(SH)

#6 Crab Rangoon (8 PCS)(W)(SH)(D)

#1 Vegetable Spring Roll (4 PCS)(W)(V)(S)

#### MAIN COURSE

FROM: #81 Crispy Duck with Tamarind Sauce

#79 Stir-Fried Prawns with Sweet Chili Paste (SH)(H)(S)

#56 Chu Chee Salmon (H)

#72 Stir-Fried Mixed Vegetables in Oyster Sauce (SH)(S)

#75 Stir-Fried Chicken with Cashew (SH)(S)

#91 Thai Jasmine Rice