SET A (\$70)
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 (\$76)

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


SET C (\$140)
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 (\$160)
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
(H) Mild-Medium (N) Peanut (V) Vegetarian
(SH) Shell Fish (W) Wheat (D) Dairy (S) Soy

