



Valentine's Day Banquet Menu

To Start

Betel leaf with crab & caramelised peanut dressing
Rock oysters with chili & coriander
Pork Larb, sawtooth coriander, mint, chili, iceberg lettuce

To Share

Watermelon & prawn salad, green papaya, cashew nut, nahm jim dressing
Green Curry with scallop & lobster fishcake, Thai basil, apple eggplant, snow peas
Slow cooked duck curry with lychee & finger lime salad, fried eschalots

Steamed jasmine rice

Chilli plate: prik nam pla, chilli paste, fresh chilli

Dessert Tasting Plate

Pandan chiffon, pandan coconut cream & coconut snow
Thai sticky rice & caramelised mango
Dragon fruit

Whilst every effort is made to accommodate dietary needs, we cannot guarantee our food will be 100% allergen free. 10% service fee groups of 8+