



Entrée 180 baht each

Khun Mee's Kaaoyam Rice Salad – A Light & Refreshing Taste of South Thailand

Fried Crab Pastries with Tamarind Dipping Sauce & Thai Pickled Vegetable Salad

*Thai Snacks Platter – Prawns In Blanket, Chicken Lemongrass Skewers,
Chiangmai Sausage & Spiced Duck Salad on Cucumber*

Prawn and Tomato Soup with Herb Bread Sticks

Thai Caramelised Pork served in Baked Crepe

Black Fried Squid, Crisp Noodles & Pink Ginger Mayonnaise

Piquant Grilled Vegetable Salad & Nut Butter in Fresh Rice Paper Rolls

Mains 300 baht each

*Beef x 2 – Kebab of Beef Tenderloin & Tangy Beef Panaeng Curry Pie served
with Spiced Tomatoes & Banana Mango Chutney*

Pork Fillet Marinated & Roasted served on Flat Rice Noodles with Thai Gravy Sauce

Thai Fish Ravioli in Creamy Yellow Curry Sauce & Topped with Crisp Fried Ginger

*Crisp Fried Salt & Pepper Prawns with Refreshing Salad of Marinated Prawn &
Grilled Rice Cakes*

*Roast Chicken Breast Stuffed with Chiangmai Sausage served with Cucumber Pickle
& Chilli Glazed Pumpkin*

Spiced BBQ Duck Breast with Steamed Smoked Duck & Sticky Rice Dumplings

Twice Cooked Mushroom Soufflé served with Mild Red Curry Sauce & Onion Jam

Desserts 160 baht each

Tropical Pineapple Tart with Vanilla Ice-cream

Seriously Chocolaty Chocolate Mud Cake with Chilli Praline Cream

Frozen Papaya & Coconut Mousse with Lime Sauce

Sticky Rice & Banana Pudding with Coconut Cream

Fresh Tropical Fruit Salad & Crisp Sweet Cracker

September 2006