

THAI SET LUNCH 泰式风味套餐

THAI SET LUNCH A 泰式风味午餐A  
(Min 35) (至少35人)

STARTERS 前菜

YAM PLA DUK FOO

Crispy Cat Fish Salad 酥脆鲶鱼沙拉, Green Mango 青芒果,  
Shallot and Lime 青葱和青柠檬

SOUP 汤品

GAENG JUED WOONSEN

Clear Chicken Broth Soups with Glass Noodle and Seaweed 海带粉丝鸡汤

MAINS 主菜

KIEW WAAN GAI

Chicken Meat in Green Curry 泰式鸡肉绿咖喱

PLA TORD NAM MAKARM

Fried Fish Fillet with Tamarind Sauce 罗望子酱炒鱼排

PHAD PAK RUAM

Stir Fried Vegetables with Oyster Sauce 蚝油炒时蔬

KAO SUAY

Steamed Rice 米饭

DESSERT 甜点

POLLAMAI SOD

Fresh Seasonal Fruit Platter 新鲜季节水果拼盘

THB 950      950 泰铢

THAI SET LUNCH B 泰式风味午餐B

STARTERS 前菜

YAM NUA

Grilled Beef Salad with Onion, Mint and Smoked Chili 火烤牛肉沙拉搭配洋葱, 薄荷熏辣椒

SOUP 汤品

TOM KHA GAI

Chicken and Coconut Milk broth with Galanga 泰式鸡肉椰奶汤

MAINS 主菜

PLAMUEK TORD KRATIEM PRIK THAI

Sauteed Squid with Garlic and Green Pepper Corn 蒜味青椒炒鱿鱼

GAENG PHED PET YANG

Roast Duck in Red Curry with Pineapple and Cherry Tomato 红咖喱烤鸭搭配菠萝和樱桃番茄

PAK BOONG FAI DAENG wok fried Morning Glory 爆炒空心菜

KAO PHAD KAI Egg Fried Rice 蛋炒饭

DESSERT 甜点

I TIM KATHI

Home Made Coconut Ice Cream 自制椰子冰淇淋

THB 950      950 泰铢

THAI SET LUNCH C 泰式风味午餐C

STARTERS 前菜

SATAY GAI - Chicken Satay with Peanut Dip 鸡肉沙嗲串搭配花生蘸酱

SOUP 汤品

TOM YAM TALAY

Spicy Andaman Prawns, Scallop and Squid Soups with Lemon grass

泰式冬荫功汤搭配安达曼虾, 扇贝, 鱿鱼和香茅

MAINS主菜

PLA RAD NAM PRIEW WAN

Red Snapper Fillet with Sweet and Sour Sauce糖醋红鲷鱼排

PA NAENG NUA

Emince of Beef with Roast Curry and Kaffir lime泰式青柠咖喱牛肉

NOR MAI FARANG GAB YORD KHAO PORD ORN

Stir-fried Green Asparagus and Baby Corn清炒芦笋及玉米笋

DESSERT甜点

KAO KATHI

Coconut Rice椰子饭

THB 950 950泰铢