

Enjoy a collection of chef's favourite dishes Ideal for tables of two or more to share

## Degustation

**\$45** per person

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- Small Bites -

**Miang kam** 

Thai snack Betel leaf with penuts + coconut relish, smoked mountain trout + flying fish roe

**Handmade Thai fish cake**

Freshly made Thai fish cake marinated in red curry paste served with the chef's sweet chilli sauce

- Thai Curry -

**Green Curry** 

Wagyu beef green curry, flavoured with house's green chilli paste, kaffir lime leaves, Thai basil, simmered with eggplant and fresh bamboo

- Thai Stir Fry -

**Chilli jam and cashew nuts prawns** 

A prawn stir fry with onion, shallots, chilli, cashew nuts and chilli jam

**Pad cha chicken** 

Chicken stir fried with chilli, Thai basil, wild ginger, green peppercorns + Thai eggplant

**Jasmine Rice**

## Degustation

**\$65** per person

.....  
- Small Bites -

**Miang kam** 

Thai snack Betel leaf with penuts + coconut relish, smoked mountain trout + flying fish roe

**Chor muang** 

Thai steam dumpling Handcrafted flower shaped

**Handmade Thai fish cake**

Freshly made Thai fish cake marinated in red curry paste served with the chef's sweet chilli sauce

- Salad -

**Green papaya** 

A refreshing green papaya salad with roasted peanuts, dried shrimp, snake beans, tomatoes and chilli

- Thai Curry -

**Red curry roast duck breast** 

moderately classic curry simmered with coconut milk with red chilli Thai basil leaves, kaffir lime leaves with lychees, pineapple, cherry tomato and basil

- Thai Stir Fry -

**Chilli jam and cashew nuts prawns** 

A prawn stir fry with onion, shallots, chilli, cashew nuts and chilli jam

**Crispy pork belly**

Deep fried crispy pork belly in our special sweet and sour wild ginger sauce

**Stir fried mix veg**

Stir fried mixed vegetables with mushroom sauce and soy sauce

**Jasmine Rice**

- Dessert -

**Tapioca** 