



EXOTIC ESCAPE FOR TWO

4 Course Dinner

APPETIZERS

choose one each

THAI CALAMARI Pla Muk Tod (V)

Marinated in coconut milk and deep fried until golden brown a light batter with hint of curry powder; served with sweet chili garlic dipping sauce.

SATAY (3 PC) S'tay (GF)

Chicken, beef and pork, marinated in coconut milk with a hint of curry powder; served with peanut sauce and a tangy cucumber salad.

FRESH SPRING ROLL Porpia Sot (GF)

Chicken or Vegetarian: bean sprouts, bean curd, soft rice paper; served with sweet plum sauce.

THAI SPRING ROLLS (3 PC) Porpia Tod

Chicken, glass noodles, vegetables; served with sweet plum sauce.

TIGER SHRIMP ROLLS (3 PC) Goong Tod (V)

Plump tiger shrimp, crispy spring roll paper, sweet chili; served with garlic dipping sauce.

SOUPS & SALADS

choose one each

COCONUT CHICKEN SOUP Tom Kha Gai (V)

Chicken breast, coconut broth, lemon juice, lemongrass, lime leaf, kha root, fresh white mushrooms, chili paste, fish sauce.

LEMON SHRIMP SOUP Tom Yum Goong (V)

Tiger shrimp, fresh white mushrooms, lemongrass, lime leaf lemon juice, prik kii nuu chilies.

VEGETABLE SOUP Gang Juut Pak Woon Sen (GF)

Green vegetables, glass noodles, mushrooms, vegetable broth, crispy garlic.

GREEN PAPAYA SALAD Som Tam (GF)

Green papaya, garlic, lemon juice, fresh tomatoes, peanuts.

MANGO SALAD Yum Mamuangy (GF)

Green mango tossed with shallots, coriander, red pepper, mint, peanuts and toasted coconut.

GLASS NOODLE SALAD Yum Woon Sen

Thin translucent noodles with mushrooms, spring onions, shallots, coriander, chili paste and tangy lemon juice.





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MAIN

choose one each

GRILLED LEMONGRASS CORNISH HEN Gai Yang Ta Krai (GF)

Cornish Hen (deboned), garlic, lemongrass, fresh spices; served with orange dipping sauce.

SIAMESE BEEF Nua Yang (GF)

Beef, fresh Thai spices, spicy dipping sauce.

GRILLED RAINBOW TROUT Pla Yang (GF)

Trout fillet tossed in fresh Thai spices, chili garlic sauce and a hint of red curry paste wrapped in banana leaves and grilled; served with Thai seafood sauce.

PAD THAI SEAFOOD WITH RED CURRY Pad Thai Talay (GF)

Rice noodles stir-fried with chicken, shrimp, egg, bean sprout, bell peppers and green onion. Sprinkled with chopped peanuts. Try vegetarian or vegan.

EMERALD CURRY WITH CHICKEN Geang Kioh Waan (GF)

House made Green curry with coconut milk, fresh basil, peppers and lime leaves. A powerful and popular curry designed to stimulate all the taste centers at once. Try vegetarian.

BASIL SHRIMP STIR- FRY Goong Pad Bai Ga Prow (GF)

Thai basil and black Tiger shrimp join forces with hot chilies. We will make it as hot or as mild as you like. (Chicken, pork or Beef may be substituted)

DESSERT

choose one each

BANANA FRITTERS

Deep fried bananas, coconut ice cream, honey

COCONUT CRÈME BRÛLÉE (GF)

Coconut milk, egg, vanilla, coconut cream

MANGO PANACOTTA (GF)

Grilled mango, cream

SRIRACHA CHOCOLATE MOUSSE (GF)

Dark Belgian chocolate, coconut milk

BANGKOK COCONUT CREAM

Lemongrass, Coconut cream, Graham Crumble

Please inform your server of any allergies and we will do our best to accommodate them, however we are unable to guarantee an allergen free environment.

(Some heat (Hot (GF) Gluten Free