



THAI GARDEN

THAI SET MENUS 2018

MENU 1

42.00

HOY SHELL TAKRAI หอยเชลล์ตะไคร้

Grilled marinated sea scallop with lemon grass in sweet and spicy tamarind sauce

GAENG KHIEW WAN GAI แกงเขียวไก่

Sliced chicken breast in green curry sauce with baby corns, paprika and basil leaves

PHONLAMAI RUAM ผลไม้รวม

Sliced fresh fruits with coconut ice cream

MENU 2

42.00

SOMTAM GOONG TOD ส้มตำกุ้งทอด

Green papaya salad with crispy fried tiger prawns

GAI PHAD MED MAMUANG HIMMAPAN ไก่ผัดเม็ดมะม่วงหิมพานต์

Wok-fried sliced chicken breast and cashew nuts with vegetables in oyster garlic chili sauce

GAENG BUAD PHUAK MAN TED แกงบวดเผือกมันเทศ

Taro root and sweet potato pudding with mango ice cream



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MENU 3

48.00

PLA SALMON YAM MAMUANG ปลาแซลมอนย่างมะม่วง
Breaded fried marinated sliced salmon with spicy mango salsa

KHAI NAM แกงจืดไข่น้ำ
Tasty Thai omelette and vegetables in garlic clear soup

GAE TUNH KRATIAM PRIG TAI แกะต้นกระเทียมพริกไท
Braised lamb loin in garlic and black pepper sauce with poached asparagus and baby corns

PHONLAMAI TOD ผลไม้ทอด
Crispy fried assorted fresh fruits with mango ice cream

MENU 4

48.00

STEH GOONG สะเต๊ะกุ้ง
Grilled marinated tiger prawns with curry powder served with cucumber pickle and peanut curry dressing

TOM KHA GAI ต้มข่าไก่
World famous Thai chicken and coconut milk soup with lemon grass and galangal root

PLA SAMROT ปลาสามรส
Fried pike perch fillet served with wok-fried spicy sweet tamarind vegetables

PAN CAKE MAN TED FRUITS SALAD แพนเค้กมันเทศสลัดผลไม้
Sweet potato pan cake served with fruit salad and coconut ice cream