

## WINTER RECOMMENDATION

Our team have created these traditional Thai dishes infused with modern twist using locally-sourced ingredients, along with Thai ingredients. You will find these dishes delightfully and uniquely comforting, warm and naturally balanced in flavours, perfect for Winter season.


### STARTER

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**KING PRAWN TEMPURA** 8.95  
served with homemade sweet chilli sauce

### CURRY

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**SOUTHERN THAI MASSAMAN CURRY (n)**  15.95  
'Massaman Pak Tai' Aberdeen Angus steak braised with Southern Thai Massaman curry paste, coconut milk, palm sugar, ginger, tamarind puree, Christmas spices, cardamom pods, potato and young onion

### STIR-FRY

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**SEAFOOD PAD CHA**  15.95  
stir-fry mixed king prawns, mussels, squid and salmon with seasonal vegetables, Thai galangal, krachai, lemongrass and kaffir lime leaf

**CHICKEN WITH SOUTHERN THAI CURRY PASTE**  13.50  
fresh seasonal vegetables, bamboo shoots and aromatic Thai herbs

### SIDE

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**STIR-FRY TENDERSTEM BROCCOLI WITH CHILLI AND GARLIC (v)**  9.50

### DESSERT

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**PHUKET NOISETTE BUTTER TOAST (v)** 7.95  
vanilla ice cream, coconut palm sugar glace, honey tuille

**THAI PANDAN AND COCONUT MADELEINE (v)** 8.50  
coconut palm sugar ice cream, raspberry coulis

(v) – vegetarian or vegetarian option available (n) – contains nuts

 Mild  Medium  Hot