



WINTER RESTAURANT WEEK

DINNER | \$60

STARTERS

Choice of

Koi Ribeye *

Thai style spicy cubed ribeye tossed with shallot, mint, chili, toasted rice

Yum Hoi *

Seared hokkaido scallops with Asian pear & green apple salad,
spicy chili garlic lime sauce, sweet chili paste.

Prawns Wonton Soup

Chicken and prawns wonton in cleared vegetable broth, garlic, scallion

ENTREES

Choice of

Braised Beef Cheek White Coconut Curry

Slow cooked beef cheek with lemongrass coconut milk gravy with shallot,
tamarind, grounded chicken served with roasted market vegetables

Roasted Chilean Seabass *

Roasted filet chilean seabass with spicy chili lime sauce

Tom Klong Confit Chicken*

Confit Chicken in lemongrass & kaffir lime broth, tomato, basil, chili

Dessert

Choice of

Warm Chocolate Cake with Young Coconut Ice Cream

Matcha Yuzu Cheesecake with Lychee Ice cream





WINTER RESTAURANT WEEK

LUNCH | \$30

STARTERS

Choice of

Sweet Chili Tofu (V)

Wok-tossed crispy tofu with sweet - chili sauce, crushed peanut

Chicken Curry Tart

Savory curried potato, minced chicken, sweet radish,
caramelized onion with vegetable relish

Prawns Wonton Soup

Chicken and prawns wonton in cleared vegetable broth, garlic, scallion

ENTREES

Choice of

Confit Chicken Massaman Curry

Thai massaman curry (*a combination of aromatic sweet-spicy curry*) with slow cooked chicken, potato gratin, crispy shallot, and braised shallot, jasmine rice

Roasted Salmon

Baked salmon filet with aged soy sauce, ginger,
scallion, sweet pepper, asparagus

Prawn Claypot

Baked tiger prawns with glass noodle, sesame oil,
ginger, scallion, celery pepper

