MONSOON
ORIENTAL CUISINE

SET LUNCH

BEEF IT UP 188
Ancient royal beef simmered in coconut, shredded bamboo baby corn and chili sauce
Crispy salmon carrot mango salad with Thai dressing served with Jasmine rice
泰國宮廷式燉牛腩配三文魚芒果沙律及泰國香米

POULTRY PLEASURE 148
Stir-fried minced chicken with chili garlic, long bean, baby corn, holy basil, runny fried egg and light daikon chicken broth, served with Jasmine rice
金不換炒雞肉碎配煎蛋、雞湯及泰國香米

NOODLE NEEDS 168
Beef "Pho bo" rice noddle soup with Thai basil, bean sprout, onion, chili vinegar and sriracha
Thai style pomelo salad with chicken, cherry tomato and nam yam sauce 越式牛柳湯河配柚子雞肉沙律

BOUNTY OF THE SEA 168
Peppercorn mixed seafood with wild ginger, fresh green pepper and Thai basil served with Jasmine rice
Cucumber salad with mint, palm heart, kaffir lime and shrimp paste dressing
青胡椒炒海鮮配青瓜蝦醬沙律及泰國香米

VEGGIE DELIGHTS 148
"Palak" spinach curry mixed vegetable with garam masala served with Jasmine rice
Malaysian rojak salad with cucumber, rose apple, mango, and tamarind sauce
菠菜咖喱配馬來西亞水果沙律及泰國香米

To embrace the season's greatest treats, all lunch options will be refreshed every two weeks.

SPARKLING 氣泡酒	+38	**FRESH YOUNG COCONUT** 椰青	+38
WHITE 白酒	+38	**SOFT DRINK** 汽水	+18
RED 紅酒	+38	**COFFEE OR TEA** 咖啡或茶	+18
DRAUGHT ASAHI 朝日生啤酒	+38	**FREE FLOW THAI CHAI TEA** 無限添飲泰式奶茶	+18

DESSERTS 甜品 +38

COOKIES & CREAM
曲奇忌廉配白朱古力慕絲、草莓及雲呢拿雪糕
with white chocolate mousse and strawberries served with vanilla ice cream and berries

BLACK STICKY RICE
芒果黑糯米飯配芒果雪糕
with mango and coconut milk served with mango ice cream

VIETNAMESE CREME CARAMEL WITH COFFEE GRANITA
越南焦糖布丁配咖啡冰沙

05-DEC2020

+10% service charge 加一服務費 *Menu Curated By Celebrity Chef Will Meyrick* *Chef De Cusine Gede Budiyana* *Please ask server for vegetarian menu 請向服務員詢問素食菜單*