

# 5 COURSE DINNER - \$95 PP

Saan

## AMUSE

Kra Thong Thong

Chargrilled Prawn, Herb Salad, Thai Golden Cups

## ENTREE

Sai Ua Nua Sai Krok Esaan

Northern Thai Beef Sausage, Fermented Pork Sausage, Sticky Rice, Herbs

Lhon Phu Nim

Soft Shell Crab, Thai Coconut Relish, Dill, Mint, Red Chill

Nuang Salmon Zab

Steamed Salmon, Traditional Seafood Sauce, Pickled Chilli

## SOUP

Tom Klong Pla Yarng

Grilled Snapper, Spicy Clear Broth, Oyster Mushrooms, Sawtooth Coriander

## MAINS

Yarng Jin Nua Esaan

Esaan Style Beef Rump Cap, Pickled Beef Tongue, Grilled Tomato, Jaew Sauce

Gang Kua Hoi Malang Phu

Southern Turmeric Curry, NZ Mussels, Long Eggplant, Pickled Bamboo Shoots

Se Klong Gae Sawan

NZ Lamb Ribs, Bangkok Style Tamarind Chilli Sauce

Kor Chai

Bangkok Chinatown Stewed Vegetables

Steamed Jasmine Rice

## DESSERT

Tub Tim Grob

Popular Thai Dessert w Water Chestnuts & Smoked Coconut Milk

Baked Thai Egg Custard w taro

We reserve the right to change the menu should some products be unavailable.