

# 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 Chilli

**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 Toungue, 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.