

3 COURSE LUNCH MENU – \$65 PP

ENTRÉE

Kra Thong Thong

Chargrilled Prawn, Herb Salad, Thai Golden Cups

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

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