ANAALĀ
VALLETTA

New Year's Eve Dinner

Amuse-Bouche

ข้าวตังแซลม่อน
Khao Tang Salmon
Salmon, rice cracker, roasted coconut dressing

Salad

ยำปลาทอด
Yum Pla Tod
Sea bass, mango salad, coriander, chilli-lime dressing

Soup

ต้มจิวเนื้อ
Tom Jiew Nua
Short rib, lemongrass, potato, spicy and sour broth

Main Course

ล็อบเตอร์สามรส
Lobster Sam Rod
Lobster, garlic, shallot, three-flavour sauce

ข้าวซอยเนื้อ
Khao Soi Nua
Grilled beef tenderloin, crispy egg noodles,
Northern-style curry

ผัดผักรวม
Pad Pak Ruam
Rice noodles, cabbage, egg, sweet pepper, oyster sauce

Dessert

ฝักทองแกงบวช
Fak Tong Gaeng Buad
Japanese pumpkin steamed pudding, coconut ice cream









165,- per person

Sample menu; ingredients are subject to change.
Served Thai family-style sharing concept, with dishes served to the centre of the table for guests to share and enjoy together.
Please inform our team of any dietary requirements or allergies. A discretionary 10 per cent service charge will be added to your bill.