ANAALĀ
VALLETTA

Christmas Eve Dinner

Amuse-Bouche

ข้าวจี่แซลมอน
Khao Jee Salmon
Marinated salmon, scallion, seared jasmine rice cake

Salad

ยำทวายปลาจาน
Yum Tawaai Pla Jarn
Sea bream, cucumber, pumpkin, red curry dressing

Soup

โป๊ะแตกกุ้ง
Poh Taek Goong
Rossi prawn, lemongrass, basil, spicy and sour broth

Main Course

ล็อบเตอร์กระเทียม
Lobster Kra Tiem
Lobster, garlic crisp, scallion, oyster sauce

แกงแดงเนื้อย่าง
Gaeng Daeng Nua Yang
Grilled short rib, coconut cream, makrut lime leaves, red curry

เส้นจันทร์ผัดซอสมะขาม
Sen-Chan Pad Sauce Ma Kham
Rice noodles, cabbage, scallion, tamarind sauce

Dessert

สังขยาชาไทย
Sangkaya Cha-Thai
Thai tea flan, orange, dragon fruit, Thai tea sauce









110,- 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.