ANAALĀ
VALLETTA

Southern Region Menu

Amuse-Bouche

ข้าวกรอบซอสแกงคั่ว
Khao Krob Sauce Gaeng Kua
Rice cracker, local vegetables, smoked curry dip

Salad

ยำสามถ้วยปูนิ่ม
Yum Sam Tua Pu Nim
Soft-shell crab, three-bean salad, chilli-lime dressing

Soup

ต้มขมิ้นไก่
Tom Kamin Gai
Chicken, mushroom, turmeric soup



Main Course

แกงมัสมั่นเนื้อ
Gaeng Massaman Nua
Beef, massaman curry, roasted cashew nut

กะหล่ำปลีผัดน้ำปลา
Kalum Plee Pad Nam Pla
Stir-fried cabbage, garlic, fish sauce

ปลาทอดขมิ้น
Pla Tod Kamin
Turmeric-marinated sea bream fillet, crispy shallot, chilli-lime sauce

Dessert

บีโกหมอย
Bee Go Moi
Black sticky rice pudding, taro, coconut ice-cream

Daily Fresh Grill

Fish, Seafood, and Premium Cuts Selection
Market Price
(Please ask your server)

59,- 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.