

THAI GREEN CURRY

Thai Green Curry: The name "green" curry derives from the color of the dish. The main ingredients for the sauce consist of coconut milk, green curry paste, sugar, fish sauce, kaffir lime leaves, and Thai basil leaves. The consistency of its sauce varies with the amount of coconut milk used. Green curry paste is made by pounding in a mortar green chillies, shallots, garlic, galangal, fresh turmeric, shrimp paste and salt.

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| Vegetables and Beancurd Green Curry | 78 |
| Green Chicken Curry with Baby Eggplant | 88 |
| Green Pork Curry with Thai Eggplant and Basil | 88 |
| Green Curry of Beef, Thai Eggplant and Basil | 98 |
| Green Sole Fillet Green Curry with Basil and Baby Eggplant | 98 |
| Roasted Duck Meat and Lychee in Green Curry | 118 |
| Green Curry with Prawns, Basil and Thai Eggplant | 128 |
| ♣ Grilled Lamb Chop served with Green Curry | 138 |
| Green Assorted Seafood Curry | 138 |

THAI PHEANANG CURRY

Thai Phaenang Curry: is a sweeter and milder version of Thai curries. It traditionally includes dried chillies, galangal, lemongrass, coriander root, coriander seeds, garlic, peanuts, shrimp paste and shallots.

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| Stir-Fried Sliced Chicken with Long Bean in Curry Sauce | 88 |
| Stir-Fried Pork Fillet and Long Bean in Curry Sauce | 88 |
| ♣ Assorted Mushrooms and Bean Curd in Pheanang Curry | 88 |
| Sliced Beef Fillet and Potatoes in Pheanang Curry Sauce | 98 |
| Crispy Calamari served with Pheanang Curry Sauce | 98 |
| Crispy Soft Shell Crab served with Phaenang Curry Sauce | 118 |
| Roasted Duck Meat in Pheanang Curry | 118 |
| Deep-Fried Prawns with Basil in Curry Sauce | 128 |
| Assorted Seafood Pheanang Curry | 138 |

SPECIAL CURRY BREAD

Special Curry in Bread: Variety of curries served in fresh round bread.

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| Mixed Vegetables with Red Curry in Bread | 108 |
| Massaman Beef Brisket Curry in Bread | 128 |
| Ling Fish Fillet with Green Curry in Bread | 128 |
| Roasted Duck and Lychee with Red Curry in Bread | 128 |
| ♣ Tiger Prawns with Yellow Curry in Bread | 138 |
| Pineapple Curry with Scallops in Bread | 148 |
| Grilled Lamb Chop with Green Curry in Bread | 148 |

LEMONGRASS DRY CURRY

Dry Lemongrass Curry: is made from lemongrass, garlic, galangal, shallot, chili, lime leaves and coriander root which are blended then roasted in an open fire. The high heat brings out the intensity of aromas and flavors from the spices. The curry is then cooked with meat, seafood, or vegetables.

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| Stir-Fried Pork Fillet with Long Beans, Basil and Chili in Dry Curry | 92 |
| Sautéed Water Clams with Garlic and Basil in Dry Lemongrass Curry | 98 |
| Stir-Fried Sliced Squid with Garlic, Kaffir Leaves and Fresh Chili in Dry Curry | 98 |
| Sautéed Mixed Mushrooms with Garlic, Basil and Shallots | 98 |
| ♣ Sautéed Blue Mussels with Fresh Chili, Garlic and Basil | 108 |
| Stir-Fried Chicken with Mixed Bell Peppers and Garlic in Dry Curry | 108 |
| Sautéed Prawns with Lemongrass, Kaffir Leaves Garlic and Fresh Chili in Dry Curry | 118 |
| Stir-Fried Beef Cubes in Lemongrass Dry Curry | 118 |

YOUNG COCONUT CURRY

Young Coconut Curry: Green Thai curry cooked with blended young coconut meat and fresh coconut juice, giving a light sauce.

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| Vegetarian Young Coconut Curry | 98 |
| Pork Fillet with Long Bean and Cherry Tomato in Curry Sauce | 108 |
| Prawns, Broccoli, Basil and Coconut Meat served in Whole Young Coconut Curry | 118 |
| ♣ Young Coconut Curry Chicken with Thai Eggplant and Basil | 118 |
| Green Mussels with Basil, Coconut and Broccoli in Curry Sauce | 118 |
| Young Coconut Beef Curry with Baby Corn and Carrot | 128 |
| Scallops with Basil and Coconut Meat in Young Coconut Curry | 142 |

MASSAMAN CURRY

Massaman Curry: is Muslim in origin. The curry is made with coconut milk, roasted peanuts, bay leaves, cardamom pods, cinnamon, cumin, cloves and nutmeg from the Middle East and India to the south coast of Thailand.

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| Deep-Fried Bean Curd with Potatoes and Onions in Curry Sauce | 78 |
| Vegetarian Massaman Curry | 78 |
| Massaman Chicken Curry with Broccoli | 88 |
| Stir-Fried Pork Fillet with Long Bean and Cherry Tomato in Curry Sauce | 88 |
| ♣ Massaman Curry with Sole Fillet and Potatoes | 98 |
| Stir-Fried Beef Cubes with Onions and Potatoes in Curry Sauce | 108 |
| Massaman Beef Brisket Curry with Potatoes | 112 |
| Deep-Fried Prawns served with Massaman Curry | 128 |
| Massaman Assorted Seafood Curry | 138 |

PINEAPPLE YELLOW CURRY

Pineapple Yellow Curry: A yellow Thai curry based with chopped pineapple chunks added for sweet fruity flavor.

Grilled Bell Pepper, Onion, Pineapple and Mushroom Skewers with Yellow Curry Dipping 78

Crispy Ling Fish served with Pineapple Yellow Curry Sauce 102

Sautéed Blue Mussels with Pineapple Yellow Curry 108

Char-Grilled Rack of Lamb served on Pineapple Yellow Curry 118

🔥 Tiger Prawns and Potatoes in Pineapple Yellow Curry served in Whole Pineapple 118

Grilled Baby Chicken served with Pineapple Yellow Curry 118

Stir-Fried Beef Cubes with Potatoes and Onions in Yellow Curry Sauce 118

Baked King Prawns with Herbs in Pineapple Yellow Curry 138

Pan-Fried Black Cod Fillet served with Pineapple Yellow Curry 138

TOM YUM CURRY 🌶️🌶️🌶️

Tom Yum Curry: is characterized by its distinct hot and sour flavors, with fragrant herbs generously used. The basic broth is made of stock and fresh ingredients such as lemongrass, kaffir lime leaves, galangal, and tamarind.

Sautéed Water Clams and Lemongrass in Tom Yum Curry 98

Sautéed Blue Mussels with Basil, Lemongrass and Garlic in Curry 108

Stir-Fried Whole Squid served with Tom Yum Curry 108

Stir-Fried Beef Cubes with Basil, Lemongrass and Chili Paste in Curry 118

🔥 Grilled Whole Baby Chicken served with Tom Yum Curry 118

Grilled Lamb Chop with Lemongrass in Tom Yum Curry 118

Pan-Fried Black Cod Fillet in Tom Yum Curry 138

Fried Whole King Prawn served with Tom Yum Curry 138

RED PUMPKIN CURRY

Red Pumpkin Curry: A traditional red curry base made from blended spices such as lemongrass, galangal, chili, shallots, shrimp paste. This pumpkin curry is cooked with mashed pumpkin giving a thicker texture and sweeter in taste.

Deep-Fried Eggplant in Red Pumpkin Curry 78

🔥 Vegetarian Red Pumpkin Curry served in a Baked Pumpkin 88

Grilled Whole Squid on Steamed Pumpkin 98

Crispy Ling Fish served with Red Pumpkin Curry Dipping 102

Baked Sole Fillet with Shredded Basil and Lemongrass 108

Prawns and Mixed Vegetables in Red Pumpkin Curry 112

Pan-Fried Scallops with Basil on Pumpkin 138

Seafood Red Pumpkin Curry with Thai Eggplant and Basil 138

TRADITIONAL THAI YELLOW CURRY 🌶️

Traditional Thai Yellow Curry: is one of three major kinds of Thai curry which are identified by color. Yellow curry is richer and creamier than other Thai curries by using more coconut milk to tone down the spiciness. One of the main ingredients is fresh turmeric for its coloring. Other ingredients include black mustard seeds, ground cumin, fresh nutmeg, palm sugar and kaffir lime leaves.

Vegetarian Yellow Curry 78

Yellow Chicken Curry with Potatoes 88

Yellow Pork Curry with Potatoes and Onions 88

Yellow Beef Curry with Potatoes 98

Deep-Fried Sole Fillet on Long Beans in Curry 98

Crispy Calamari served in Curry Sauce 98

🔥 Crispy Soft Shell Crab served with Curry Sauce 112

Yellow Curry with Scallop 138

Yellow Assorted Seafood Curry 138

LYCHEE PHEANANG CURRY

Lychee Pheanang Curry: is a sweeter and milder version of Thai curries with added fresh lychee giving a fruity flavor to the curry. It traditionally includes dried chillies, galangal, lemongrass, coriander root, coriander seeds, garlic, peanuts, shrimp paste and shallots.

Vegetarian Lychee Pheanang Curry 98

Deep-Fried Ling Fish Fillet served with Lychee Pheanang Curry 102

Lychee Pheanang Curry Chicken with Thai Eggplant, Red Grapes and Basil 112

Roasted Duck Meat with Thai Eggplant, Red Grapes, Cherry Tomato and Basil in Curry 118

Stir-Fried Beef Cubes with Lychee, Onions and Potatoes in Curry 118

🔥 Baked Black Cod Fillet served with Lychee Pheanang Curry 138

Grilled King Prawn served with Lychee Pheanang Curry 138

Pan-Seared Scallops in Lychee Pheanang Curry 138

THAI RED CURRY

Thai Red Curry: a popular Thai curry made with a coconut milk base and red curry paste. Ingredients such as chili, shallots, galangal, lemongrass, coriander roots, shrimp paste and kaffir lime zest can be found in the paste.

Vegetarian Red Curry 78

Red Chicken Curry with Basil 88

Red Pork Curry with Basil and Kaffir Lime 88

Red Curry with Assorted Mushrooms and Bean Curd 88

Deep Fried Sole Fillet on Long Bean in Red Curry 98

Baked Green Mussels served with Potatoes in Red Curry 98

Red Beef Curry with Onion and Basil 98

🔥 Roasted Duck Meat and Grapes in Red Curry 118

Assorted Seafood in Red Curry 138