

IFTAR MENU





MOCKTAILS

BLOSSOMING GARDEN

Lychee cordial, London Essence peach and jasmine soda, Fresh lemon juice

STRAWBERRY FIELDS

Strawberry purée, fresh lemon juice, homemade lemongrass cordial, Perrier strawberry soda

SOUPS

(Choice of 1)

TOM YAM KUNG (s)

Traditional Thai spicy and sour prawn soup

DTOM KHAA

Thai coconut soup with chicken

MISO SOUP (G)

White miso soup with tofu, wakame and spring onion

STARTERS

YAM KAI (S)

Shredded chicken and grilled corn salad with toasted coconut

KUNG(S)(G)(SE)

Prawn har gau with Thai basil

POH PIA KHAI KUNG (G)(SE)

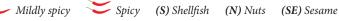
Vegetable spring rolls

Please inform your server of any allergies.















MAIN COURSE



PAD PRIK KANG KUNG (S)(G)

Wok-fried prawn with Thai basil

GENG GWIO KAI (s) =

Green curry with chicken and Thai vegetables

NEUA YANG (s)(G)

Crying tiger steak

SIDE DISHES

KHAO W

Steamed rice

PHAD PHAK RUAM (G)

Mixed vegetables with soy sauce

DESSERTS

PANDAN MILK SPONGE (G)(N)

Pandan milk sponge cake with lemongrass ice cream

MAYAMOKI ****

Traditional Japanese mochi

AED 300 per person

Please inform your server of any allergies. Prices are subject to 7% municipality fees and 5% VAT







