

## **'SONGKRAN' THAI NEW YEAR SPECIAL MENU 2019**

Enjoy Executive Chef/Owner Aulie Bunyarataphan's

*We invite you to take part in the water pouring ritual. Refresh and renew your spirit for the Thai New Year of pig, the Buddhist Era year of 2562. A Pig year is symbolizes luck, wealth, honesty and general prosperity. May this year be especially auspicious for you, and may you be blessed with long life, beauty, happiness and strength.*

### **THAI HERBAL DRINK 6**

SOUR ROSELLE SODA  
LEMONGRASS PANDAN ALOE VERA JUICE  
PURPLE COCONUT WATER

### **FIRST COURSE**

**Meang-Kum** *(One of the oldest hors d'oeuvres, which include many ingredients that are low in fat and high in fiber, served bite-size individually. Traditionally served among friends and family. Made with shrimp, toasted coconut, ginger, shallots, roasted peanuts, lime and Thai pepper, served on collared green bites with lemongrass-coconut-palm sugar sauce*

8

**Chor-Muang** King II style flower shaped dumpling -stuffed with minced pork, salted turnip, roasted peanuts and Thai herbs

9

### **MAIN COURSE**

#### **THAI LOBSTER SPAGHETTI** 🍴

Wok-fried lobster and chicken with thin spaghetti, Thai anchovies, oven-roasted tomatoes, Thai basil, sweet bell peppers onion and scallions

28

#### **ORIGINAL PAD THAI RAYONG** 🍴

Tempura jumbo shrimp and jumbo lump crabmeat stir-fry with thin rice noodles, garlic chive, bean curd and egg. Crushed roasted peanuts, bean sprouts and lime on a side

23

#### **PLA PAOW THAI HERB**

Grilled whole black sea bass with fresh Thai herb wrapped in banana leaves. Served with lemongrass-chili- fish sauce, sautéed mixed vegetables and steamed jasmine rice

24

### **DESSERT**

#### **ASSORTED THAI DESSERT**

Warm taro coconut rice balls, sweet yuca bites, green mango 'n dipping sauce, seasonal tropical fruit

9