

OCEAN – SAHARA STAR

Appetizers

(Choice of Any One Appetizer)

Yum Woon Sen

Glass Noodle & Vegetable Salad with Red Onion, Coriander, in a Spicy Sauce

Som Tum

Thai Tangy Raw Papaya Salad

Por Pai Chey

Thai Spring Roll Rolled with Glass Noodle & Vegetables Served with Plum Sauce

Jiao Mo Gu

Stir-Fried Button Mushroom in Fiery Black Pepper Sauce

Laab Kai

Spicy Minced Chicken Salad Mixed with Roasted Ground Rice & Chilli Flakes; Flavoured with Ground Herbs

Yuan Bao La Zi Ji

Chicken Tossed with Fragrant Fresh Coriander & Chilli

Kai Satay

Thai Style Chicken Satay Served with Buttery Peanut Sauce

Pla Neung Bai Tong

Fish in a Herbed Spice Mix, Steamed in Banana Leaf

Entree

(Choice of Any One Entree)

Hunan Chao Shi Shu

Dry Chili and Black Bean Tossed Vegetables

Tofu Kraprow

Tofu Tossed with the Goodness of Fresh Basil

Kaeng Keaw Wan Chae

Thai Green Curry Cooked with Coconut Cream, Bamboo Shoot and Pea Aubergine

Xiang Gu Yu Cai

Beijing Style Chinese Mushroom & Pok Choy

Pla Rad Prik

Crisp Fried Pomfret in Sweet Chili and Aromatic Herbs Sauce

Kung Pao Ji

Stir Fried Chicken in Blend of Dry Chillies & Cashew Nut

Kai Ka Prow

Fresh Basil, Oyster & Chilli Flavoured Minced Chicken

Massaman Kae

Lamb Simmered with Fragrant Massaman Curry Garnished with Peanuts

All Main Courses Will Be Served With Steamed Rice Or Noodles

Title sponsor



In association with



Charity partner



Dessert

(Choice of Any One Dessert)

Tab Tim Grob

A Traditional Thai Dessert: Waterchestnut & Jack Fruit in Iced Coconut Cream

Bua Loy Nga Dam

An Unusual Dessert of Sesame & Molasses Dumplings in Hot Ginger and Lemongrass Tea..... A Must Try Dessert

Ice Cream And Brownie

Choice of Ice Cream Served with Chocolate Brownie

Price : INR. 1000/-++ for Lunch & INR. 1200/-++ for Dinner (per head)

Title sponsor



In association with



Charity partner

