



Citibank Restaurant Week Bangalore September 2013

VEGETARIAN

Appetizers (Choose any two)

Tohu hor baitaey

Tofu in pandanus leaves

Grathong thong je

Herbed water chestnuts in rice tartlets

Tod mun khao pod

Corn patties served with cucumber relish



Soup & Salads (Choose one soup & one salad)

Tom yum phak

Thai clear and spicy veg soup flavored with lemon grass, galangal and kaffir lime

Gaeng jued woonsen tohu

Clear soup with glass noodle and tofu

Yum mamuang

Raw mango salad

Yum hed

Mushroom salad



Main Course (Choose any two)

Pud Thai broccoli

Broccoli, tofu and ginger in green curry sauce with peanuts

Manfang tod prik tai on

Stir fried Potato in chilli and tender peppercorn sauce

Yod khao pod phak hed

Stir fried Mushroom and baby corn in black pepper sauce

Kaeng keow wahn phak

Veg green curry with pea aubergines

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Accompaniments

Steamed rice and Thai flat noodles in chilly basil sauce



Dessert (Choose any one)

Tub tim grob

Water chestnuts in sweetened chilled coconut milk

Sankhaya fakhthong

Coconut pumpkin custard

Aitim takrai

Lemon Grass ice cream



NON – VEGETARIAN

Appetizers (Choose any two)

Gai hor baitaey

Chicken in pandanus leaves

Tod mun pla

Thai fish patties served with cucumber relish

Grathong thong gai

Herbed chicken mince in rice tartlets



Soup & Salads (Choose one soup & one salad)

Tom yum goong

Thai clear and spicy prawn soup flavored with lemon grass, galangal and kaffir lime

Gaeng jueed woonsen lookchin gai

Clear soup with glass noodle and chicken dumpling

Larb gai

Minced chicken salad flavoured with kaffir lime leaves and mint

Yum kai dow

Crispy fried egg salad



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Main Course (Choose any two)

Pla rad prik

Fish in chilly basil sauce

Gai pahd hed

Stir fried Chicken and mushroom in mild oyster sauce

Gae pahd prik tai on

Stir fried Lamb in tender peppercorn sauce

Kaeng keow wahn gai

Chicken green curry with pea aubergine

Accompaniments

Steamed rice and Thai flat noodles in chilly basil sauce



Dessert (Choose any one)

Tub tim grob

Water chestnuts in sweetened chilled coconut milk

Sankhaya fakhthong

Coconut pumpkin custard

Aitim takrai

Lemon Grass ice cream



Price : Rs 750/- per head plus applied taxes & service charges

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