



## **weekend brunch menu**

\$60<sup>++</sup> per person

including a choice of beverage

dried prawn ginger toasted coconut  
chive cakes dark soy garlic and chillies

beef curry with cherry tomatoes  
grilled eggplant with dried prawns and steamed egg  
dried yam of super chicken wings and feet  
siamese watercress garlic and yellow beans

*supplementary*

tilapia in salt crust \$25<sup>++</sup>

black sticky rice pandanus noodle  
coconut cake

## **Drinks**

thai bloody mary

kaffir lime infused vodka, thai spiced mary mix,  
fish sauce, lemongrass, coriander dried chilli, tabasco, lime

mandarin mimosa

freshly squeezed mandarin juice, sparkling wine, cointreau, fresh mint

thai iced tea (non alcoholic)

*vegetarian options can also be arranged*

*all prices are subject to 10% service charge & prevailing GST*