



VALENTINE'S PRIX FIXE MENU



\$89 Per Person + Tax & Tip

WELCOME DRINK

Glass of Moët Champagne

SOUP

Steam mussels in coconut lemongrass soup

AMUSE BOUCHE

CHILLED OYSTER

Thai seafood sauce, topped with fried garlic and tobiko

SHRIMP DUMPLING

Ebi, cabbage, pea tendrils in yellow curry sauce

KOI TUNA

Spicy minced tuna in Thai herb salad

ENTREE (CHOOSE ONE):

HOMHOK SALMON

Steamed Salmon in Thai red curry paste, with egg, cabbage, basil, pepper and kaffir lime leaf. Wrapped in banana leaf cup, served with white rice

STEAK AND NAM PRIK NUM

Flat iron steak served medium well with Northern Thai chilli dip, broccolini and sticky rice

GARLIC PEPPER BABY BACK RIBS

Grilled baby back ribs tossed with caramelized garlic and green onion, served with sauteed carrot and potatoes

DESSERT

Homemade strawberry cake with seasonal fresh fruit