

Thai Fusion 7 Course Tasting Menu

Pumpkin Spring Rolls | Curry Apples, Honey Balsamic Glaze
paired with Pumpkin / Apple Cider / Rum Cocktail

Butter Poached Lobster Tom Kha | Coconut Soup, Kafir,
Tarragon
Paired with Pernod Sazerac / Cognac, Rye

Carbonara Ka Prow | Fresh Egg Pasta, Ground Spicy Pork
Pained with Negroni

Crispy Snapper Crab Stack | Tamarind Chili Aioli, Papaya
Coconut Sauce
paired with Peach Bellini

Yum Woon San | Long Beans, Peas
Paired with Yuzu Shandy / Beer. Sparkling Lemonade

Red Curry Duck | Cherry, Ginger, Garlic Compote, Mint Oil
paired with Cherry Bulldog / Gin, Port

Mango Coconut Panna Cotta | Banana Carmel Sauce
paired with Banana Cocoa Colada / white rum, coconut