

Lunch Plan 4-Course Menu

Appetizers

Mahor

(Minced pork stir-fried with garlic and peanuts served on fresh orange)

Mieng Yong

(Dried shredded pork, peanuts, and sweet roasted coconut wrapped in Cha Plu leaves)

Yum Som-O

(Pomelo salad with grilled prawn, shredded pork and chicken, ground dry shrimp)

Soup

(Please choose only one)

Soup Pla Muek Yud Sai

(Clear broth of baby squids stuffed with seasoned ground pork)

Tom Yum Goong

(Traditional Thai spicy soup with jumbo prawns in cream soup)

Tom Yum Mushroom

(Traditional Thai spicy soup with mushrooms)

Main Course

(Please choose only one)

Fried Rice - Crabmeat

(Fried rice with chunky crab meat, shallots, and eggs)

Vegetarian Fried Rice

(Fried rice with an assortment of mushrooms and vegetables)

Pad Thai Crabmeat and Crab Roe

(Special Pad Thai made with chunks of crabmeat, crab roe, and unique sauce)

Gaeng Massaman Nue with Steamed Rice

(Slow-cooked massaman curry with tender beef shank, potatoes, and peanuts)

Dessert

Organic Coconut Ice Cream with Sticky Rice and Banana in syrup