

Soi

S o c i a l

Modern Thai Cuisine by Ian Kittichai

SET LUNCH MENU
午餐套餐

SET LUNCH 午餐套餐

\$38⁺⁺ per person 每位

STARTERS 前菜

YUM KOR MOO YANG / josper grilled iberico pork collar, thai ripe tomatoes, garden mint, palm sugar-pepper dressing 

烤伊比利亚猪梅花肉, 番茄, 薄荷, 胡椒棕榈糖酱

OR 或

TOD MUN GOONG / deep-fried homemade prawn cakes with spicy plum sauce   

自制炸虾饼, 辣酸梅酱



SOUPS 汤品

TOM KHA GAI / coconut-galangal chicken soup, kaffir lime leaves and lime juice  

南姜椰奶鸡汤, 泰国柠檬叶, 青柠汁

OR 或

TOM YUM PLA / thai style spicy and sour sea bass soup, galangal, chilli and mushroom

泰式酸辣鲈鱼汤, 南姜, 辣椒, 香菇  

MAINS 主菜

PANAENG NUA / australian beef tenderloin red curry, hand-pressed coconut milk  
kaffir lime leaves, steamed rice

澳大利亚牛柳红咖喱, 自制椰奶, 泰国柠檬叶, 香米饭

OR 或

PU NIM KAI KEM / stir-fried crispy softshell crab, thai chilli oil, salted egg yolk, steamed rice  

香脆软壳蟹, 泰式辣椒油, 咸蛋黄, 香米饭

DESSERTS 甜品

SANG KA-YA / pandan custard crème brûlée 

香兰蛋奶布蕾

OR 或

KHAO NIAW MAMUANG / sticky rice, riped mango, and coconut sauce 

糯米饭, 香甜芒果, 椰浆

BEVERAGE PROMOTION 饮料促销

POMELO ICED TEA, LEMONGRASS ICED TEA OR THAI MILK TEA +\$7

柚子冰茶、香茅冰茶或泰式奶茶

