

CHEF IAN KITTICHAÏ'S

IRON CHEF THAILAND SPECIALS

SET LUNCH MENU

\$38++ PER PERSON

FRIED MUSSELS หอยทอด

STIR-FRIED WITH GARLIC CHIVES, BEANSPROUTS AND HOMEMADE SRIRACHA SAUCE

OR

GRILLED BABY OCTOPUS ปลาหมึก

SERVED WITH A DIP OF BIRD'S EYE CHILLI, GROUND PEANUTS AND SWEET CHILLI IN SEAFOOD SAUCE

HUNG LAY IBERICO ฮังเลแก้มหมู

TENDER SLOW-COOKED PORK CHEEK IN NORTHERN-STYLE CURRY, SERVED WITH PICKLED GARLIC

OR

MOSAIC FISH ปลาหม้วนลายหินอ่อน

AKAMI TUNA AND SALMON WRAPPED IN SEAWEED, SERVED WITH 3 CAVIARS AND SPICY LIME DRESSING

PIAKPOON BUA LOY เปี้ยกปูนบัวลอย

STEAMED RICE-FLOUR PUDDING WITH COCONUT MILK AND ASSORTED CONDIMENTS

OR

FRENCH TOAST MILK CUSTARD ขนมปังนมโคไส้ทะลัก

MILK PUDDING WITH CHIA SEEDS AND BROWN SUGAR

Soi
Social

名厨 IAN KITTICHAJ

《铁人料理》创意菜肴

午间3道菜套餐

\$38++ 每位

炸贻贝

用韭菜、豆芽和自制辣椒酱翻炒

或

烤小章鱼

搭配乌眼辣椒、花生碎和甜辣海鲜酱

咖喱炖猪颊肉

咖喱慢炖猪颊肉，搭配腌蒜

OR

马赛克鱼卷

用紫菜包裹的金枪鱼赤身和三文鱼，搭配三种鱼子酱和辣青柠汁

泰式椰奶汤圆

蒸米粉布丁搭配椰奶和各种配料

OR

法式吐司奶冻

牛奶布丁搭配奇亚籽和红糖