

CHEF IAN KITTICHAÏ'S
IRON CHEF THAILAND SPECIALS

LUNCH A LA CARTE MENU
1 TO 5 MAY 2024

FRIED MUSSELS หอยทอด **\$25**

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

GRILLED BABY OCTOPUS ปลาหมึก **\$25**

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

HUNG LAY IBERICO ซังเลแถมหมู **\$25**

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

MOSAIC FISH ปลาม้วนลายหินอ่อน **\$38**

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

PIAKPOON BUA LOY เปี้ยกปูนบัวลอย **\$20**

STEAMED RICE-FLOUR PUDDING WITH COCONUT MILK AND ASSORTED CONDIMENTS

FRENCH TOAST MILK CUSTARD ขนมปังนมโคไส้ทะลัก **\$20**

MILK PUDDING WITH CHIA SEEDS AND BROWN SUGAR

CHEF IAN KITTICHAÏ'S
IRON CHEF THAILAND SPECIALS

DINNER A LA CARTE MENU
1 TO 5 MAY 2024

FRIED MUSSELS หอยทอด

\$25

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

GRILLED BABY OCTOPUS ปลาหมึก

\$25

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

CORN CAPPUCCINO คาปูชิโนข้าวโพด

\$18

SWEET CORN CREAM SOUP

DITOM KLONG TALAY ต้มโคล้งทะเล

\$25

SPICY SUN-DRIED FISH BROTH WITH SEAFOOD

ANGUS BEEF ข้าวมันเนื้อแองกัส

\$58

ANGUS BEEF IN A CREAMY RED CURRY AND COCONUT FOAM, SERVED WITH SWEET POTATOES AND PANDAN RICE

LOBSTER ล็อบสเตอร์ตุ๋นกะทิ

\$58

POACHED COCONUT LOBSTER SERVED WITH THAI BOUILLABAISSE

PIAKPOON BUA LOY เปี้ยกปูนบัวลอย

\$20

STEAMED RICE-FLOUR PUDDING WITH COCONUT MILK AND ASSORTED CONDIMENTS

PHUKETTOWN CREPE ขนมอาโป้ง

\$20

CLASSIC PHUKET-STYLE CREPE AND ASSORTED CONDIMENTS

名厨 IAN KITTICHAJ

《铁人料理》创意菜肴

午餐单点菜单

2024年5月1日至5日

炸贻贝

\$25

用韭菜、豆芽和自制辣椒酱翻炒

烤小章鱼

\$25

搭配鸟眼辣椒、花生碎和甜辣海鲜酱

咖喱炖猪颊肉

\$38

咖喱慢炖猪颊肉，搭配腌蒜

马赛克鱼卷

\$38

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

\$20

蒸米粉布丁搭配椰奶和各种配料

法式吐司奶冻

\$20

牛奶布丁搭配奇亚籽和红糖

名厨 IAN KITTICHAJ

《铁人料理》创意菜肴

晚餐单点菜单

2024年5月1日至5日

炸贻贝

\$25

用韭菜、豆芽和自制辣椒酱翻炒

烤小章鱼

\$25

搭配鸟眼辣椒、花生碎和甜辣海鲜酱

玉米卡布奇诺

\$18

甜玉米奶油汤

酸辣海鲜汤

\$25

辣味鱼干汤配海鲜

鹿儿岛牛肉

\$58

A4鹿儿岛西冷牛排配奶油红咖喱和椰子泡沫，搭配红薯和斑兰饭

龙虾

\$58

水煮椰汁龙虾搭配泰式鱼汤

泰式椰奶汤圆

\$20

蒸米粉布丁搭配椰奶和各种配料

普吉镇可丽饼

\$20

经典普吉岛式可丽饼和各种配料