



tangerine

4-course dinner \$68.00

4 道式晚餐

Cold starter | fish

Meat | dessert

开胃凉菜 | 鱼 | 肉 | 甜品

5-course dinner \$88.00

5 道式晚餐

Cold starter | hot starter

Fish | meat & seafood | dessert

开胃凉菜 | 热开胃菜 | 鱼 |

肉及海鲜 | 甜品

Cold Starters 开胃凉菜

Garden to table 田园沙拉

Avocado, cherry tomato, summer fruits

Toasted seeds & nuts, sesame dressing

牛油果, 樱桃番茄, 夏季水果, 和烤坚果

Herbs octopus salad 香草章鱼沙拉 (supplement 另加 \$6)

Garden herbs, spicy seafood sauce

田园香草, 辣海鲜酱

Pork manaow 青柠猪肉

Pork loin, kai lan, garden flowers & micro cress

chili lime dressing

猪里脊, 西兰花, 花园叶和辣椒青柠汁

Hot Starters 热开胃菜

Southern Thai seabass soup 南泰鲈鱼汤

Lemongrass, galangal

Coconut milk & turmeric broth

香茅, 高良姜, 椰奶和姜黄汤

Bamboo clam & angel hair pasta 竹蚌和天使细面

Mexican tarragon, lumpfish roe, seaweed sauce

墨西哥茵陈蒿, 鱈鱼子和海藻酱

All prices subject to prevailing service charge and government taxes

所有价格需另加服务费和政府税

Fish 鱼

Pan roasted farm seabass 煎农场鳕鱼

Summer pea, king oyster mushroom, citrus sauce
豌豆, 杏鲍菇和柑橘酱

“Choo-Chee” king salmon 咖喱帝王鲑

Poached salmon, spring vegetables
Choo-Chee curry sauce
煮三文鱼, 春季蔬菜, 咖喱酱

Meat & Seafood 肉及海鲜

Pasture fed beef tenderloin 牧场牛扒 (supplement 另加 \$6)

Asparagus, zucchini, heirloom tomato
Bordelaise sauce
炒牛油生菜和波尔多酱汁

“Hung lay” Iberico pork 伊比利亚猪肉

Chiang Mai-style curry
Tamarind, preserved garlic & ginger
清迈咖喱, 罗望子, 腌蒜和姜

Bangkok market sustainable seafood rice 曼谷集市永续海鲜饭

Tiger prawn, fish & pearl barley
Red curry foam
虎虾, 鱼和洋薏米, 红咖喱泡沫

Desserts 甜品

Jasmine panna cotta 茉莉花布丁

Rice puff, dragon fruit, berries

米果, 火龙果, 莓果和红薯脆

Thai tea-ramisu 泰茶替拉米苏

Mascarpone cheese, meringue

Sweet Thai milk tea sauce

马斯卡彭奶酪, 蛋白酥皮, 泰国奶茶酱

Madagascar chocolate & tau foo mousse

马达加斯加巧克力和豆腐慕斯

Thai farm honey, pineapple

泰国农场蜂蜜和菠萝