CHRISTMAS MENU

COURSE 1

MOO PING
Chargrilled Thai-marinated pork with a flavourful dipping sauce.

CHIANG MAI SAUSAGE
Northern Thai sausage with aromatic herbs and spices.

CHICKEN SATAY
Grilled chicken skewers with creamy peanut sauce.

HOI JO
Crispy Thai-style pork rolls with a savoury filling.

MUSHROOM DUMPLINGS
Crispy dumplings filled with savoury mushrooms.

FISH CAKES
Fragrant Thai fish cakes with sweet cucumber relish.

COURSE 2

DUCK LEG RED CURRY
Crispy golden duck smothered in creamy red curry, with bursts of sweet, juicy grapes.

CHICKEN LIME SAUCE
Golden, crispy chicken drizzled with zesty lime sauce for a deliciously bright finish.

BEEF SHIN GREEN CURRY
Slow-cooked beef shin in Thai classic green curry.

PORK BELLY PALO WITH EGG
Melt-in-the-mouth pork belly and egg in a rich, warming five-spice broth.

LAMB SHANK PANANG
Fall-apart tender lamb shank smothered in rich, velvety Panang curry.

CREAMY TOM YUM TOFU
Soft tofu in a creamy, fragrant Tom Yum sauce with warming spices

SEABASS WITH GARLIC SAUCE
Pan-seared seabass with rich mushroom garlic sauce and smooth purple sweet potato purée.

COURSE 3

MANGO ICE CREAM & STICKY RICE
Handmade silky mango ice cream, coconut cream and fragrant sticky rice, finished with a golden crunch.

PANDAN PANCAKE
Soft, fragrant pandan pancake paired with creamy coconut ice cream for a luscious finish.

Chaiya
THAI CUISINE