Flavours OF 20CTOBER-29 OCTOBER THE WORLD



THAI: 9-15 OCTOBER

PAD THAI (V) M \$16 | G \$19

Rice noodles, stir fried with egg, tofu, carrots, broccolini, bean sprouts, basil, peanuts & shallots. Served with lime.

THAI GREEN CURRY (GF)

M \$17 | G \$20

Chicken, eggplant, cherry tomatoes in a green coconut curry, with bean sprouts & shallots. Served with steamed rice.

MASSAMAN CURRY (GF)

M \$19 | G \$23

Braised beef & potatoes in a coconut curry sauce, steamed green beans & coriander. Served with steamed rice.

TOM YUM GOONG (GF)

M \$19 | G \$23

Prawns, mushrooms, capsicum, carrots & bean sprouts in a sweet & sour broth, topped with shallots.

SOM TUM SALAD

M \$17 | G \$20

Roasted chicken, green papaya salad, tomato, cucumber, bean sprouts, carrots, shallots with a lime & chilli dressing.

GLUAY KAG

M \$12 | G \$14

Coconut battered, fried bananas served with mango ice cream.

KAO NIEW DUM (GF)

M \$12 | G \$14

Black sticky rice & coconut pudding, topped with a mango & mint compote.

