

BUSINESS LUNCH

Entrée and Main Course or Main Course and Dessert: 309,000

Entrée, Main Course and Dessert 399,000

STARTERS

Nasi Lemak Balls

Coconut Rice, Cucumber Pickles, Onion Sambal, Dried Silver Fish, Quail Eggs

Salmon

Salmon Cured with Vietnamese Fish Sauce, Cashew Nut, Green Apple Thai Salad, Salmon Roe

Indonesian Satay

Grilled King Mushroom, Vegetable Pickles, Peanut Sauce

Corn Soup

Smoked Chicken, Lemongrass, Kaffir Lime Leaves, Yellow Curry

MAIN

“Mok Pla” Mekong

Steamed Mekong Fish in Banana Leaf, Lao Herb, Fermented Fish, Sticky Rice

Beef “Khao Soi”

Braised Beef, Northern Thai Curry Soup, Egg Noodles, Crispy Noodles, Shallot, Lime, Coriander

5 Spices Duck Breast

Cauliflower and Honey Cream, Mango Sambal Sauce, Potato Fondant, Baby Carrot, Broccoli

Tofu Cured Sesame

Smoked Pumpkin Puree with Cinnamon, Slow-Cooked Root Vegetables, Asparagus, Sesame Dressing

DESSERT

Cheng Teng

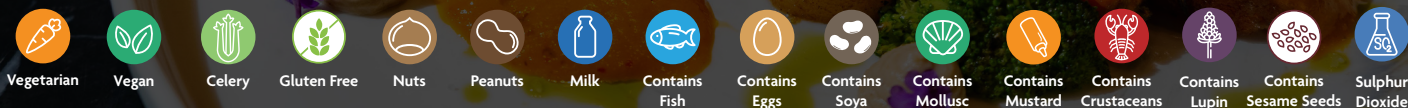
Pearl Barley, White Fungus, Lotus Seed, Dried Longan, Ginkgo Nuts, Red Dates, Red Beans

Lod Chong Cheesecake

Lod Chong Coconut No Bake Cheesecake, Pandan Cream, Young Coconut, Vanilla Coconut Crumbles, Almond Tuile

Thai Tea Ice-Cream

Black Jelly, Whipping Cream



All Prices Are Inclusive of 10% SC and 10% VAT