

Thai Dinner Menu

Entrees

Papaya Salad / Rp 35,000

*Young shredded papaya with tomato, carrot, chilli and crispy onion.
Served with a spicy chilli sauce. Fresh and delicious.*

Thai beef salad / Rp 45,000

*Strips of Australian rump steak on a salad of fresh leaves, tomato, cucumber, onion, mint and local basil,
all tossed with a classic thai dressing. Topped with crushed peanuts and sliced chilli.*

Fishcakes / Rp 40,000

*Homemade patties of fresh fish with chopped green beans and thai spices, served with a sweet and spicy
dipping sauce.*

Main Courses

Green Curry Chicken / Rp 60,000

*Strips of chicken cooked in a broth of freshly made thai green curry paste and coconut milk. Served with
white rice, topped with chilli (as required).*

Massaman Beef Curry / Rp 80,000

*A slow cooked beef and potato dish infused with tamarind, lemongrass, kaffir lime, galangal and coconut
milk. Served with white rice and crunchy achar (pickled vegetables).*

Lemongrass Fish / Rp 65,000

Steamed white snapper fish with a rich lemongrass infused sauce.

Steamed Spicy Seafood or Vegetables / Rp 65,000

A selection of fresh seafood or vegetables in a rich coconut curry sauce.

Dessert

Fresh Fruit / IDR 20,000

An individual plate of seasonal tropical fresh fruit.

Chocolate Brownie / IDR 30,000

Homemade chocolate chip brownie, served with vanilla ice cream.

Banana Fritters / IDR 25,000

Pan-fried battered banana slices served with vanilla or chocolate ice cream.

Coffee & Tea / Free!

Freshly ground Vittoria plunger coffee / Choice of teas from our selection box.

Note: All prices are inclusive of service and government tax.