

WOK AND SPICE

FIRST COURSE – STARTERS

(To choose)

TOM KA GAI SOUP

Coconut soup with lemongrass, ginger, and chicken.

SPICY OR ROBATA EDAMAME

Choose between a bold spicy version or a smoky robata-style edamame, both seasoned with signature Asian flavors.

VEGETARIAN SPRING ROLLS

Crispy rolls filled with fresh vegetables and Thai herbs, served with sweet and spicy sauce.

SECOND COURSE – RICE

(To choose)

VEGETABLE YAKIMESHI

Wok-fried rice with vegetables and a touch of soy sauce.

MIXED YAKIMESHI

Fried rice with a mix of seafood, beef, and vegetables.

MUSHROOM & TRUFFLE RICE

A sophisticated twist with earthy mushrooms and truffle aroma.

THIRD COURSE – MAIN DISH

(To choose)

PANANG CURRY

Creamy Thai curry with spicy notes, peanut, and exotic spices.

PAD THAI

Stir-fried rice noodles with tamarind sauce and peanuts. Choice of chicken, beef, or shrimp.

DRUNKEN NOODLES

Wide rice noodles stir-fried with Thai basil, dried chilies, and oyster sauce. Choice of chicken, beef, or shrimp.

FOURTH COURSE – DESSERT

(To choose)

BANANAS WITH AN ACCENT

Crispy phyllo pastry rolls filled with banana jelly, flambéed with rum, chopped pecans topping, vanilla ice cream, and miso caramel sauce.

MAGMA CAKE

Warm chocolate brownie on a bed of crushed Oreo cookies, topped with chocolate chips, vanilla ice cream, caramel sauce, and chopped pecans.

CHEESECAKE POPS

Crispy cheesecake bites served with miso caramel and strawberry sauces, paired with vanilla ice cream.