

GING THAI

VALENTINE'S DAY

14th February 2025

Adult \$80pp | Child \$40pp

3 Course sharing style

ENTRÉE (CHOICE OF 2 DISHES)

CHICKEN ROSE DUMPLING

Three Sister's Minced Chicken With Dark Soy
Apple Relish

CORN FRITTER

Sweet Corn, Sweet Chilli Sauce

CHARCOAL GRILLED PORK SKEWER

Sriracha Dipping Sauce

SCALLOP CRILLOLA

Mango, Pomegranate, Coconut Cream

SIDES

FRESHLY SHUCKED AUSTRALIAN OYSTER Ea 7

Green Nam Jim

CHARCOAL GRILLED PRAWN SKEWER Ea 8.5

Ajad Pickles, Shallot, Cucumber,
Coriander, Chilli

SPICES CHICKEN WINGS 19

Thai Dipping Sauce

PAD THAI NOODLES

Eggs, Tofu, Beansprout

Chicken 27

Prawns 29

FRIED RICE 37

Thai Jasmine Rice, Crab, Eggs, Spring Onion

KING FISH CEVICHE 29

Kaffir Lime Leaf, Pomelo, Finger Lime,

Salmon Roe, Crispy Rice, Radish, Herb Salad

ROTI BREAD 13.5

with Peanut Sauce

MAIN (CHOICE OF 3 DISHES)

Served With Rice

PAD KANA MOO KROP

Chinese Broccoli, with Crispy Pork,
Fresh Chilli, Oyster Sauce

CHICKEN CASHEW NUTS

Tenderloin Chicken, Cashew Nut, Nam Prik Paw

KING PRAWNS LEMONGRASS

Chilli, Garlic, Black Pepper, Shallot,
Kaffir Lime Leaf

MASSAMAN BEEF CURRY

Sweet Potatoes, Peanuts, Shallots,
Toasted Coconut

PANANG CURRY

Tofu, Prawn, Sweet Potato, Green Beans,
Toasted Peanut

SOM TUM

Fresh Papaya, Chilli, Snake Beans,
Heirloom Tomatoes, Peanuts, Dried Shrimp

GRILLED DUCK SALAD WITH STRAWBERRY SAUCE

Vietnamese Mint, Herbs, Crispy Noodle

DESSERT

MAMA ON'S RUAM MIT

Sweet Corn, Chestnut, Sago, Melon,
Coconut Milk, Vanilla Ice-Cream