



SONGKRAN

Splendour

LUNCH + DINNER

10-15 APRIL | 89PP

BITES

Freshly shucked oyster, prink nam pla, chives (gf, df)

Moo ping pork skewers, tamarind & coconut glaze, soft herbs (gf, df)

GRAZING

Gai yang chicken wings, chilli caramel (gf, df)

Spicy duck larb, aromatic asian herbs, roasted rice, cos lettuce (gf, df)

FEASTING

Crispy barramundi, green curry, thai eggplant, baby corn, thai basil (gf, df)

Pad thai rice noodle, egg, bean sprout, garlic chive, crispy tofu, peanut (gf, df, vgo)

Braised beef massaman, confit shallot, potato, peanut, crispy kale (gf, df)*

*Available for tables of 3+ guests only

SIDES

Mango + papaya salad, cucumber, mint, cherry tomato, chilli, coriander

Tom yum fried rice, kailan, baby corn, sanke bean, soft herbs (gf, df, vgo)

SWEET

Thai tea tiramisu