



TASTING MENU

THAI LEGACY 1998

A sensory journey through
the **traditional flavours of Thailand** featuring
our **signature dishes**

STARTERS:

◆ KAI SATEE

Grilled chicken thigh skewers marinated in coconut milk and aromatic spices, served with a creamy lightly roasted peanut sauce

◆ KANOM GIB

Steamed dumplings filled with pork and water chestnuts, with a juicy texture and a delicate traditional Thai touch

◆ POH PIA

Thai Barcelona-style vegetable spring rolls, crispy on the outside and soft on the inside, with a delicate blend of fresh vegetables

◆ YAM WOON SEN

Glass noodle salad with minced chicken, fresh vegetables, lime juice, celery and coriander, offering a refreshing and lightly tangy contrast

◆ PRIK KAENG KHUNG

Crispy king prawns coated in corn batter with red curry and kaffir lime leaf, balancing spice and citrus notes

MAIN COURSES:

◆ KAPROAW KAI:

Stir-fried sliced chicken breast with basil, vegetables, chilli and fresh green peppercorns

◆ KAENG DAENG KHUNG:

King prawns in red curry with coconut milk, bamboo shoots and lychee

◆ PLA NUNG SEE IEW:

Fresh steamed fish with ginger, spices, noodles, oyster sauce and black mushrooms

The menu is served with:

Thai jasmine rice accompanying all dishes

DESSERTS:

◆ Selection of **Thai desserts**,
a fresh and delicate sweet ending

Minimum 2 guests.
Available every day, lunch and dinner.
Drinks not included.



gluten free



vegetarian



vegan



spicy