

# JASMINE RICE

## Starters

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*Crispy Spring Rolls* ~ Cellophane noodles, carrots and cabbage, with tangy sweet chili dipping sauce.

*Crab Nuggets* ~ Crabmeat and shrimp wrapped in tofu pastry, served with tangy sweet plum sauce.

*Shrimp Shumai* ~ Steamed shrimp, pork and shiitake wrapped in wonton, served with garlic soy sauce.

## Soups or Salads

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*Seafood Lemongrass Soup* ~ Shrimp, calamari and mussels in spicy tangy lemongrass chili broth with fresh mushrooms and lime juice.

*Thai Papaya Salad* ~ Green papaya, tomatoes, carrots, green beans and chopped peanut in spicy garlic lime dressing.

## Signatures

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*Chuchi salmon* ~ Steamed filet of salmon in chuchi curry coconut sauce with fresh Thai basil.

*Brandy Beef* ~ Braised beef in brandy phanaeng curry sauce with steamed broccoli.

*Pineapple Curry Duck* ~ Crispy duck in red curry sauce with pineapple and sherry tomatoes.

*Thai Fisherman Delight* ~ Shrimp, calamari rings and fresh mussels in tangy curry coconut sauce with Asian angel hair noodles.

## Sweets or Beverages

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*Fried Honey Banana* ~ Spring Rolls filled with banana topped with sweet honey.

*Homemade Coconut Custard* ~ With palm sugar, pandan juice, tapioca and rice pudding.

Thai Iced Tea • Thai Iced Coffee • Unsweetened Iced Tea • Soft Drink

*Dinner Menu : 3pm - 10pm*

*Upon request some dishes can be prepared gluten free or vegetarian.*

# JASMINE RICE

## Starters

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*Papaya Salad* ~ Green papaya, tomatoes, carrots, green beans and peanut in spicy garlic lime dressing.

*Crispy Spring Rolls* ~ Cellophane noodles, carrots and cabbage, with tangy sweet chili dipping sauce.

*Green Curry Mussels* ~ Fresh mussels in spicy green curry coconut sauce with fresh Thai basil.

## Signatures

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*Seared Salmon* ~ Wok-seared filet of salmon in green curry coconut sauce with vegetable medley.

*Bourbon Beef* ~ Braised beef in bourbon massaman curry sauce with cubed potato and peanuts.

*Shrimp Pad Kee Mao* ~ Fresh broad noodles stir-fried with eggs, onions and red bell peppers  
in spicy Thai chili basil paste.

## Sweets or Beverages

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*Homemade Coconut Custard* ~ With palm sugar, pandan juice, tapioca and rice pudding.

Thai Iced Tea • Thai Iced Coffee • Unsweetened Iced Tea • Soft Drink

*Lunch Menu : 11:30 - 3pm*

*Upon request some dishes can be prepared gluten free or vegetarian.*