

# KHIRI

## Phla Hoi Shell | ปลาหอยเชลล์

*Pan Seared Baby Scallop Tartlet with Thai Yellow Mango Shot*

## Jang Lon | แจงลอน

*Traditional Thai Grilled Barracuda Fish Cake, served with Watermelon Acar Dressing*

## Kao Soi Goong | ข้าวซอยกุ้ง

*Northern Thai Curry Soup with Hand Slice Shrimp Noodle topped with Crispy Tiger Prawn*

## Som Tum Pla La | ส้มตำปลาร้า

*Medley Heirloom Tomatoes and Seasonal Fruits with Spicy Fermented Fish Sauce*

## Goong Mungkorn Kapi Kua | กุ้งมังกรกะปิคั่ว

*Fragrance Lobster Garlic, Shrimp Paste Coconut Milk Dip, Southern Thai Style Pineapple Salad*

## \*Gai Yang Prik Kaeng Khi Nu | ไก่ย่างพริกแกงขี้หนู

*12hrs Dry Aged Chicken Drumlet, Bird's Eye Chili Curry, served with Stir Fried Stinky Thai Vegetable*

*or*

## \*Esaan Kor Moo Yang | อีสานคอหมูย่าง

*Signature Grilled Iberico Secreto, Esaan Style*

*or*

## \*Keang Phed Priksoed Mangkhod Kae Yang | แกงเผ็ดพริกสดมังคุดแกะย่าง

*Grilled Gundagai Lamb Rack with Fragrant Mangosteen Fresh Herbs Curry ( Add on 20.00 )*

*or*

## \*Kaeng Massaman Sikhrong Nuea Thoon | แกงมัสมั่นซี่โครงเนื้อคูน

*Angus Beef Short Ribs slow cooked in our Rich and Fragrant Massaman Curry ( Add on \$22.00)*

## Sorbet Tang Mo Pla Heng | แดงโมปลาแห้ง

*Watermelon Sorbet with Sweet Dry Fish Crunch*

## Leum Kleun Anchan | ลิ้มกลิ่นอัญชัน

*Butterfly Pea Jelly with Coconut Cream Lava, served with our House Churned Rockmelon Ice Cream*

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*(Add-on)*

## Signature Khao Pad Kid Terng | ข้าวผัดปลากุเลาเค็ม

*"a fried rice to remember" 6 month cured salted threadfin and crabmeat*

*\$14.00 per bowl (min. order 2 bowls)*

## Premium Crystal Fresh Water

*Sparkling or Still (free flow) \$5.00 per pax*

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**\$148.00++**

*Menu is subject to change.*

*All prices are subject to 10% service charge & 9% GST*