



NICHE  
MEET & EAT  
LUNCH EDITION

Monday to Friday 12:00-14:30 hrs

***THB 750 net per person***  
*for 2-course inclusive of soft drink*

***THB 850 net per person***  
*for 3-course inclusive of soft drink and tea or coffee*

# Appetizer

## ***FRESH VIETNAMESE SPRING ROLL***

Rice Paper Filled with Prawns  
And Fresh Vegetables from the 'Royal Project'

## ***SOBA NOODLES***

Grilled Cabbage and Sesame Scented Tofu

## ***CAESAR'S SALAD***

Romaine Lettuce Tossed with Caesar Dressing, Croutons, Parmesan

## ***NICHE SALAD***

Garden Greens, Asparagus, Cherry Tomato and Avocado Tossed  
In Passion Fruit Dressing, Accompanied by Fresh Mango

## ***TOM KHA GAI***

Aromatic Coconut Soup, Chicken, Seasonal Herbs

## ***SEASONAL MUSHROOM CREAM SOUP***

Olive Oil Croutons, Celery Greens

## ***GAI TOD TAKRAI***

Deep-Fried Chicken Wing with Lemongrass

## ***SQUID TEMPURA***

Siracha, Wasabi Mayonnaise, Lime

# Main

## ***GAENG KHIAW WAAN GAI***

Green Chicken Curry with Eggplants, served with Steamed Hom Mali Rice

## ***PHAD GA-PROW MOO***

Stir-Fried Minced Pork with Holy Basil Leaves, Garlic and Chilies

## ***COQ AU VIN***

Braised Red Wine Marinated Chicken with Mushrooms and Bacon  
Served with Mashed Potatoes

## ***PENNE ARRABBIATA***

Fresh Tomato Sauce, Extra Virgin Olive Oil Chili

# Dessert

## ***MANGO STICKY RICE***

Sweet Thai Mango, Coconut Sticky Rice, Crispy Mung Beans

## ***CHILLED WATER CHESTNUT JEWELS***

In Sweetened Coconut Milk

## ***CHOCOLATE MELT***

Choco Melt, Strawberry, Vanilla Ice Cream

## ***VANILLA CRÈME BRULÉE***

With Brown Sugar Crispy Sable