

paii

SET LUNCH

Inclusive of starter, main, dessert with pricing determined by main course selected

STARTERS

White prawns – Charcoaled eggplant, mint, shallot

Beef Picanha – Charcoaled, shallot, mint, chili, lime, roasted rice

Crab meat – Banana blossom, Paii chilli jam, lemongrass

MAINS

Banana squid 790 – Stir fried, salted egg yolk, Thai celery, chili

Snow fish & Hokkaido scallop 1090 – Choo Chee curry

Flank steak 990 – Grilled, fried rice hot basil, marinated egg yolk

Pork rib 890 – “Larb” chili powder, jaew sauce, sticky rice

All our main courses are served with organic rice

ADDITIONAL DISHES

Sayote leaves - Stir-fried, oyster sauce, crispy garlic	90
Kale - Stir-fried, oyster sauce, crispy garlic	90
Mushroom - Pan-Fried, seaweed butter	190
Seafood fried rice - Scallops, squid & tiger prawn	600

DESSERTS

Thai Tea–ramisu - Thai tea, mascarpone

Tangerine Chocolate Choux Cream - Tangerine marmalade, chocolate sauce

Lemongrass Panna Cotta - sago and mango

Coffee or TWG tea with compliments from Paii
With one glass of wine THB 300++
With two glasses of wine THB 550++