



IN COLLABORATION WITH **PUN IM**



25 OCTOBER TO 21 NOVEMBER 2021



Celebrate Southeast Asia's rich culinary heritage as Raffles Courtyard presents a series of unique partnerships with private dining chefs. Discover our culinary collaboration with Vincent Pang, of the popular private dining experience, Pun Im.

An enthusiast of Thai flavours and having been trained in the French culinary arts, Chef Vincent stylishly marries authentic Thai flavours with French cooking techniques to highlight both regional and cultural influences of Thai food. Savour his culinary renditions on traditional Thai dishes.

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MENU

25 October to 21 November 2021

3.00pm - 9.00pm, daily

Miang Kham (One-bite Wraps)^{N S}

These moreish bites are an explosion of sweet, sour, salty and spicy flavours. Enjoy this delicious snack by folding a wild betel leaf into a cone and evenly adding in each condiment.

Drizzle a dollop of sweet and savoury sauce over this assemblage, and savour it in one bite.

18

Tom Yum Tod Mun Bpu (Tom Yum Crab Cakes)^{D S}

A rendition of the classic Thai prawn cake, these aromatic deep-fried morsels are encased with juicy jumbo crabmeat enriched with Tom Yum herbs and roasted Thai chilli paste.

20 (4 pieces)

Khao Tang Na Tang (Royal Thai Crispy Rice Cracker with Pork & Peanut Sauce)^{N P}

A popular Royal Thai snack, this dish features light and airy homemade rice crisps used to scoop up redolent servings of creamy and robust pork and peanut sauce.

18

Gaeng Ped Bped Confit (Red Curry Duck Confit)^S

A twist on the traditional Red Curry, Chef Vincent features an indulgent yet flavourful tender French duck confit blended with the rich flavours of Thai red curry. Served with a bowl of fragrant coconut kaffir lime rice, completing the dish's myriad of flavours and textures.

24

Khao Niew Dum Sorng Baeb (Black Sticky Rice 2 Ways)

A classic Thai dessert, the creamy and sweet Black Sticky Rice Pudding features an unique sprinkle of aromatic toasted rice powder completed with a scoop of coconut ice cream.

10

The Pun Im Bundle

Miang Kham | Tom Yum Crab Cakes

Royal Thai Crispy Rice Cracker with Pork & Peanut Sauce

Red Curry Duck Confit | Coconut Kaffir Lime Rice | Black Sticky Rice 2 Ways

80 (For two persons)

Chef Appearance on Mondays

Meet Chef Vincent in person from

6.00pm - 9.00pm.

^(D)Dairy ^(N)Nuts ^(P)Pork ^(S)Seafood

Our colleagues will assist you with any dietary requirements.

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 7% goods and services tax.