



## 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

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|--|-----|
| Cabbage - Baked in clay pot, fish sauce            | 120 |
| Kale - Stir-fried, oyster sauce, crispy garlic     | 120 |
| Mushroom - Pan-Fried, seaweed butter               | 190 |
| Seafood fried rice - Scallops, squid & tiger prawn | 660 |

## 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