



Dine Out Menu 2012

First Course:

Tom Yum Goong (Spicy Thai Broth with Wild Prawns)

Galangal, lemongrass, lime, sambal, wood ear mushrooms, bamboo shoots, cilantro, crispy shallots

Or

Seared Albacore Tuna with Ginger-Citrus Vinaigrette

Green papaya salad, candied ginger, yuzu

Or

Vegetable Samosas with Coconut Tamarind Chutney

Desiccated coconut, tamarind paste, coriander, cumin, cardamom

Second Course:

Pulled Duck Confit Crepes

Phillippine lime, jicama, cucumber and chayote salad, Thai basil, Vietnamese mint cilantro, sesame crepes

Or

Panang Prawns

Wild prawns, snap peas, bamboo shoots, sweet bell peppers, jasmine rice

Or

Chaat Masala

Stuffed-your-own poori fry bread, mung beans, raisin and spicy mint chutney, Coconut masala vegetables and yogurt-dressed cucumbers

Third Course:

Warm Coconut Sticky Rice

Fresh pineapple, condense milk, coconut ice cream

Or

Mango Raspberry Mille Feuille

Phyllo pastry, mango curd, raspberry-yuzu coulis, chantilly cream, fresh raspberries