



patara
FINE THAI CUISINE

Seasonal Set Lunch
Weekday, 12pm to 3pm

Rayo Menu A

\$28⁺⁺ per person
(minimum 2 diners)

appetizer

deep fried prawn cakes on lemongrass stick
served with green papaya salad

main courses

red curry chicken with baby eggplants and sweet basil

minced chicken with garlic-chilli sauce and crispy basil

stir-fried mixed vegetables with mushroom sauce

fried rice with egg and prawns

dessert

Thai style crunchy water chestnut and sago
in coconut milk

Rayo Menu B

\$28⁺⁺ per person
(minimum 2 diners)

appetizer

fried honey-marinated chicken wrapped in pandan leaves
served with pomelo salad and Thai sweet chilli sauce

main courses

green curry prawn with baby eggplants and sweet basil

minced pork with garlic-chilli sauce and crispy basil

stir-fried morning glory with chilli and garlic

pineapple fried rice with chicken

dessert

Thai style crunchy water chestnut and sago
in coconut milk

*available from Monday to Friday, lunch only.
menu items are subject to change, terms & conditions apply
prices are subject to subject charge and GST, not applicable with any other promotions.*

Aroi Mak Mak Menu A

\$38⁺⁺ per person
(minimum 2 diners)

appetizer

spicy green mango salad
served with soft-shell crab

soup

clear hot spicy and sour soup
with prawn, Thai herbs, mushrooms and slices of young coconut meat

main courses

roast duck in red curry with fresh seasonal fruits and herbs

golden fried garoupa fillet with crispy garlic and pepper

poach US green asparagus with fresh shiitake mushrooms

crabmeat fried rice with spring onion

dessert

Thai fragrant mango with coconut sweet rice

available from Monday to Friday, lunch only.

menu items are subject to change, terms & conditions apply

prices are subject to subject charge and GST, not applicable with any other promotions.

Aroi Mak Mak Menu B

\$38⁺⁺ per person
(minimum 2 diners)

appetizer

vegetable spring roll

served with papaya salad

soup

authentic hot spicy and sour prawn soup

with Thai herbs, mushrooms and slices young coconut meat

main courses

steamed sea bass fillet with lime garlic and chilli dressing

green chicken curry with eggplants and sweet basil leaves

poach US green asparagus with fresh shiitake mushrooms

pineapple fried rice with seafood

dessert

Thai fragrant mango with coconut sweet rice

*available from Monday to Friday, lunch only.
menu items are subject to change, terms & conditions apply
prices are subject to subject charge and GST, not applicable with any other promotions.*