

The logo for Patara Fine Thai Cuisine is centered in a solid orange rectangular box. The word "patara" is written in a lowercase, sans-serif font, with the 'p' being slightly larger than the other letters. Below it, the words "FINE THAI CUISINE" are written in a smaller, all-caps, sans-serif font.

patara
FINE THAI CUISINE

***3-Course Executive
Set Lunch***

Daily, 12pm to 2:30pm

three-course executive set lunch

\$20⁺⁺ per person

starter

honey-marinated chicken wrapped in pandan leaf

wrapped in pandan leaf, served with spicy green thai papaya salad

handmade mackerel fish cake

served with chunks of chiang mai pomelo, tossed in lemongrass and chilli jam dressing

crispy spring roll (v)

with thai herbs, taro and ginkgo filling, served with spicy mango salad

clear broth (v)

with mixed vegetables and thai herbs

main course

grilled whole chicken leg

marinated with turmeric, thai herbs and chilli coriander

slow braised pork belly

in northern thai style hung lay curry sauce

phad thai jay (v)

thai style fried noodles with assorted vegetables

deep-fried beancurd

topped with lemongrass sauce

dessert

dessert of the day

last order at 2:30pm

menu items are subject to change, terms & conditions apply

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

three-course executive set lunch

\$25⁺⁺ per person

starter

classic spicy and sour soup

with prawns, mushroom and slices of coconut meat

chicken and galangal

in silken, herb-infused, coconut cream soup

clear spicy and sour seafood soup

with hot basil and kaffir lime leaves

thai taco

*with minced chicken, prawns, tofu and bean sprouts,
served with spicy green papaya salad*

main course

prawn green curry

with sweet basil and bird's eye chilli

minced chicken

with basil

drunken duck

marinated with chilli and lemongrass

deep fried beancurd

with chilli and tamarind sauce

dessert

dessert of the day

last order at 2:30pm

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three-course executive set lunch

\$30⁺⁺ per person

amuse bouche

starter

grilled iberico pork collar salad

mesclun of garden greens, tossed in north-eastern thai dressing

char-grilled australian beef tenderloin salad

with roasted rice powder and chilli lime dressing

herb-marinated stuffed chicken wings

with fragrant lemongrass rings, served with pomelo salad

fish maw soup

with crab meat and quail eggs

classic spicy and sour soup

with prawns, mushroom and slices of coconut meat

clear soup

with minced pork, tofu and glass noodles

main course

pan-seared new zealand lamb rack

marinated with lemongrass, served with glutinous rice pancake

pan-fried australian black angus

tenderloin beef, topped with red panang sauce

steamed seabass

in lime, garlic and chilli sauce

sautéed mock chicken

with garlic, chilli and crisp basil

king prawn

in black pepper sauce

dessert

dessert of the day

last order at 2:30pm

menu items are subject to change, terms & conditions apply

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