

Three Course Executive Set

12pm to 2:30pm

three course executive set lunch
\$25⁺⁺ per person

starter

honey-marinated chicken
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 salads

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

three course executive set lunch
\$30⁺⁺ per person

starter

patara's classic spicy and sour soup
with prawns flavored with Thai herbs,
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, prawn,
tofu and bean sprouts,
served with spicy green papaya salad

main course

prawn green curry
with sweet basil and bird's eye chili

minced chicken
with basil

drunken duck
marinated with chilli and lemongrass

deep fried beancurd
with chilli and tamarind sauce

dessert

dessert of the day

three course executive set lunch
\$38⁺⁺ 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

kao poa pla

fish maw soup with crab meat and quail eggs

patara's classic spicy and sour soup
with prawns flavored with Thai herbs,
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
and 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

**all main courses are served with seasonal vegetables and brown rice.
last order at 2pm*

*menu items are subject to change, terms & conditions apply
prices are subject to service charge and GST, not applicable with any other promotions*