

Patara Christmas Delectable Menu

\$58⁺⁺ per person

(minimum two person)

amuse bouche

handcrafted flower dumplings with caramelised chicken,
sweet turnip and peanut filling

starters

grilled prawn cakes on lemongrass sticks served with sweet chilli dip

salad

lightly battered crab with a salad of crisp julienned mango,
roasted julienned coconut, cashews and crispy shallots

soup

authentic spicy hot and sour soup with prawns flavoured with thai herbs,
mushrooms and slices of young coconut meat

main course

grilled marinated chicken with spicy southern thai style curry sauce

or

pan seared lemongrass-marinated rack of lamb

or

steamed seabass fillet in lime, garlic and chilli broth *(add \$10⁺⁺)*

grilled prawn with lemongrass seafood sauce *(add \$20⁺⁺)*

half fresh boston lobster sautéed in wild ginger and fresh peppercorn sauce *(add \$30⁺⁺)*

mains will be served with

chicken red curry with coconut milk, bamboo shoots and baby eggplants

thai aubergine stir-fried with chilli and hot basil leaves

jasmine rice

dessert

caramelised tapioca with coconut milk

or

thai fragrant mango with sweet coconut rice