

maenam

FAMILY-STYLE SHARING CHEF'S LUNCH MENU

\$45 per person minimum of 2 persons

For the classic family-style, Thai dining experience please choose,

1 starter to share per 2 people for your **first course** &

1 salad, 1 curry & 1 stir fry to create your **main course** to share per 2 people

STARTERS *(select ONE starter)*

Grilled Thai Sausage & Crispy Rice Salad **\$20**

House made grilled pork sausage, curried crispy rice, fresh coriander, fried shallots, young lemongrass, young ginger, nahm jim dressing (contains gluten)

Steamed Local Mussels (GF) **\$20**

Fresh steamed mussels with lemongrass, makrut lime leaf, tomato & bird's eye chili, served with fresh nahm jim

Crispy Brussel Sprouts Salad (GF) **\$18**

Fresh young lemongrass, lime juice, toasted almonds, roasted chili flakes, garlic oil

Green Papaya Salad (GF) **\$16**

Green bean, cherry tomato, crushed peanut, dried shrimp, som tum dressing

Hot & Sour Clam Soup (GF) **\$24**

Manila Clams, young lemongrass, galangal, bird's eye chili infused clear broth, thai basil

Tom Kha Coconut Mushroom Soup (V, Option GF) **\$24**

Fresh lemongrass, galangal, shallot, makrut lime leaf & bird's eye chili infused coconut broth with variety of mushrooms, thai basil

MAINS

Salad *(select ONE salad)*

Grilled Pork Jowl Salad **\$26**

Grilled marinated pork jowl, young lemongrass, fresh thai herb, toasted chilli and tamarind

Grilled Salmon Salad (GF) **\$24**

Green apple, young coconut, orange nahm jim, Glorious Organics greens

Crispy Mushroom Laab (V, Option GF) **\$24**

Maitake, oyster, shimeji mushrooms, toasted rice powder

**Kindly be informed base on locally and seasonal sourced of ingredients, some dishes and/or ingredients may be substituted without prior notice.*

Curry (select ONE curry)

Massaman Chicken Curry (GF) **\$26**

Rich curry of roasted chicken, roasted onion, sieglinde potato, crushed cashew

Green Curry with Pacific Halibut (GF) **\$26**

Aromatic green curry, makrut lime leaf, baby corn, thai apple eggplant, thai basil

Panaeng Curry of Roasted Vegetables (V, VG) **\$24**

*Klipper's organics Sieglinde potatoes, roasted carrots & sunchoke, thai basil
(contains nuts)*

Stir-Fry (select ONE stir-fry)

Beef Pad Kra Pao **\$26**

Beef sirloin cap, chili garlic, baby corn, holy basil

3 Flavor Prawn Stir-fry **\$26**

Fried prawns, sweet peppers, baby corn, sweet & tangy chili garlic sauce

Purple Eggplant Stir-fry **\$24**

Purple long eggplant, fermented bean paste, chili garlic, thai basil (contains gluten)

ADD ON:

Pad Thai (GF) **\$26**

Fresh rice noodles, tamarind, peanuts, tofu, egg, sustainable prawns, bean sprouts, chives

Vegetarian Pad Thai **\$24**

Fresh rice noodles, tamarind, peanuts, tofu, egg, bean sprouts, chives (vegan option available)

Steamed Jasmine Rice **\$3**

Handmade Roti **\$5**

Peanut Sauce **\$3**

DESSERT:

Hazelnut Mor Kaeng (GF) **\$10**

Hazelnut coconut custard cake, salted coconut cream