

# A Regal Thai Four Hands Masterclass

17 October | Three-course lunch menu

AED 695 per person with soft beverages

AED 895 per person with wine pairing

## Starters

### Yam Som O (DF, GF, N, VG)

Pomelo salad with toasted coconut, peanuts, fried shallot, coriander and Thai dressing

### Por Pia Tod (DF, S, VG)

Golden vegetable spring roll with sweet chilli sauce

### Chor Muang (DF, N, S)

Purple flower chicken dumpling, fried onion, peanut, sweet soy sauce

Pairs perfectly with:

150ml Dr. Loosen "Blue Slate" Riesling Kabinett, Mosel, Germany

## Mains

### Gaeng Tai Goong Supprod (DF, LS, S, SF)

Yellow curry with pineapple coconut cream, kaffir lime, peanut and red chilli

### Pad Kaprow Gai (DF, LS, S, SF)

Traditional wok fried dish with garlic, chilli, hot basil and soya sauce Minced Chicken

### Pad Pak Choy Kratiem (DF, S, SF)

Wok-fried pak choy with garlic and light soy sauce

### Khao Suay (DF, GF, VG)

Steamed jasmine rice

Pairs perfectly with:

150ml Wild House, Chenin Blanc, Western Cape, South Africa

## Desserts

### Khao Niew Ma Muang (DF, GF, VE)

Mango sticky rice, coconut cream and toasted mung beans

### Tap Tim Krob (DF, GF, VG)

Refreshing ruby water chestnut in coconut milk, served with lychee-infused shaved ice

Pairs perfectly wit:

60ml Torres, Moscatel Oro, Catalunya, Spain

pait<sup>thai</sup>



(DF) DAIRY FREE (E) EGG (GF) GLUTEN FREE (MU) MUSTARD (N) NUTS (S) SOY (SE) SESAME (SF) SEAFOOD (R) RAW (V) VEGETARIAN (VG) VEGAN (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come in to contact with allergens.

All prices are in UAE Dirhams, inclusive of %10 Service Charge and %5 VAT, and subject to %7 municipality tax.