

## SIAM SET MENU



Face Bangkok

### APPETIZER

#### FISH CAKE

ทอดมันปลา

Minced fish with curry and Thai spices, deep-fried to golden patty cake. Served with a sweet and spicy sauce.

#### PRAWN SPRING ROLL

ปอเปี๊ยะกุ้ง

Golden spring rolls filled with prawn and vegetables. Served with sweet and sour sauce.

#### PANDAN CHICKEN

ไก่ห่อใบเตย

Succulent marinated chicken wrapped in fragrant pandan leaf and fried.

### SALAD

#### POMELO SALAD

ยำส้มโอลานนา

Pomelo with sun dried coconut, peanut and Thai spices mixed with lime juice.

#### PAPAYA SALAD

ส้มตำ

Green papaya mixed with tasty dried shrimp, peanuts, lime juice and spicy chilli pepper.

### MAIN COURSE

#### SWEET AND SPICY GAROUPA

ปลาเก๋าสามรส

Fresh garoupa and topped with sweet and spicy sauce.

#### GREEN CURRY CHICKEN

แกงเขียวหวานไก่

A piquant creamy curry cooked with lime and basil leaves

#### GARLIC BEEF

เนื้อทอดกระเทียมพริกไทย

Slices of tenderloin beef sautéed with garlic and pepper sauce.

#### MIXED SEAFOOD

ผัดทะเลน้ำพริกเผา

Shrimp, squid and fish sautéed with sweet chilli paste and basil leaf.

#### MIXED VEGETABLES

ผัดผักเบญจรงค์

Stir fried mixed vegetables.

#### STEAMED THAI FRAGRANT RICE

ข้าวสวย

### DESSERT

#### COCONUT ICE CREAM

ไอศกรีมกะทิ

# SUKHOTHAI SET MENU



Face Bangkok

## APPETIZER

### APPETIZER ASSORTMENT

อาหารว่างหลากหลาย

A combination of our best appetizers served with three types of sauces (for two persons)

## SOUP

### PRAWN SOUP

ต้มยำกุ้ง

Fresh Tiger prawn in a spicy, lemon broth with chilli and lemon grass.

## MAIN COURSE

### DUCK WITH KAFFIR LEAF

เป็ดผัดพริกแกงแดง

Tender slices of Duck stir-fried with red curry paste, aubergine, bell pepper, kaffir leaf and Thai basil.

### GARLIC PRAWN

กุ้งนางทอดกระเทียมพริกไทย

Prawn sautéed with garlic and pepper sauce.

### CASHEW NUT CHICKEN

ไก่ผัดเม็ดมะม่วงหิมพานต์

Stir-fried chicken and cashew nuts with oyster sauce.

### PANANG CURRY BEEF

แกงพะเนียงเนื้อ

Slices of tenderloin Beef in a Panang Curry with coconut milk and Lime leaf.

### SEA BASS WITH LIME

ปลากระพงนึ่งมะนาว

Steamed sea bass with lime sauce juice and chilli

### SNOW PEAS, STRAW MUSHROOM, AND BABY CORN

ผัดถั้วลันเตา เห็ดฟาง ข้าวโพดอ่อน

Stir-fried snow peas, straw mushroom and baby corn with oyster sauce.

### PINEAPPLE RICE

ข้าวผัดสับปะรด

Stir-fried fragrant rice with chicken and pineapple.

### THAI FRAGRANT RICE

ข้าวสวย

## DESSERT

### FRESH TROPICAL FRUIT & DEEP-FRIED BANANA WITH COCONUT ICE CREAM

ไอศกรีมกล้วยทอด

## **PUNJABI SET MENU**

### **APPETIZER**

#### **JHEENGA PAKORAS**

Marinated prawn fritters lightly fried.

#### **SOONA RING**

Squid rings in garlic butter fried to a golden brown crisp.

### **MAIN COURSE**

#### **From the Tandoor**

#### **MURGH PESHWARI**

The best-known kebab Tandoori chicken marinated in yogurt, herbs & spices and roasted in the Tandoor.

#### **SHEESH KEBAB**

Tender minced lamb seasoned with coriander, ginger and other spices.

#### **From the Handi**

#### **ALOO GOBI**

Potatoes and cauliflower cooked with coriander and a tangy lemon juice.

#### **ROGAN JOSH**

Slices of tender lamb cooked in an onion based gravy.  
A traditional recipe.

#### **MURGH MAKHNI**

Boneless chicken roasted in the Tandoor and then cooked in a creamy tomato based gravy, Popularly known as Butter Chicken.

#### **TAWA JHEENGA**

Fresh King prawns cooked with a mixture of ginger, onion and coriander. A favourite dish from the Punjab.

### **Accompanied with**

#### **SAFFRON PULLAO**

Long grained fragrant rice slow cooked in sealed clay pots with strands of saffron.

#### **PLAIN NAAN**

A Double flour bread.

#### **KACHUMBER RAITA**

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs

### **DESSERT**

#### **KULFI**

Creamy and smooth textured Indian ice cream made from fresh milk & nuts.

#### **FRESH TROPICAL FRUIT**



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## **TAJ MAHAL SET MENU**



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### **APPETIZER**

#### **PANEER TIKKA**

Homemade slices of cottage cheese marinated in herbs and spices cooked in the tan door. A delicious healthy dish.

#### **CHICKEN TIKKA**

Succulent boneless pieces of chicken marinated with yoghurt, chilli, herbs, spices and roasted in the Tandoor.

#### **VEGETABLE SAMOSA**

Pastry pyramids filled with mixed vegetables and Punjabi spices.

### **MAIN COURSE**

#### **From the Tandoor**

#### **TANDOORI JHEENGA**

Spicy tiger prawns dipped in creamy laced yoghurt marinated and finished in the Tandoor.

#### **RAAN HAZARA**

Leg of baby lamb marinated overnight in cardamon, bay leaves and mixture of Indian spices. A speciality of Hazara.

#### **MURGH PESHWARI**

The best known kebab-Tandoor chicken marinated in yoghurt, herbs, spices and roasted in the Tandoor.

#### **From the Handi**

#### **SAAG PANEER**

Homemade cubes of cottage cheese cooked in a smooth spinach gravy.

#### **ROGAN JOSH**

Slices of tender lamb cooked in a onion based gravy- A traditional recipe.

#### **DHAAL HAZARA**

Creamy black lentils simmered slowly over the Tandoor for 8 hours to a unique finish.

#### **BHINDI MASALA**

Okra or best known as ladies fingers cooked together with tomato and green chilies.

#### **Accompanied with**

#### **SAFFRON PULLAO**

Long grained fragrant rice slow cooked in sealed clay pots with cumin and cloves.

#### **BARIHUI NAAN KI TOKHRI**

Assortment of plain, butter, garlic and cheese naans in a basket.

#### **KACHUMBER RAITA**

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs.

### **DESSERT**

#### **KULFI ICE CREAM**

Creamy and smooth textured Indian ice cream made from fresh milk & nuts.