

KAN EANG

By Thai Culinary

SEASONAL BANQUET

\$79.90

WITH 90 MINUTES BOTTOMLESS DRINKS

\$99.90

BEER, HOUSE WINES, NON ALCOHOLIC BEVERAGES,
SELECTED COCKTAILS AND MOCKTAILS

SMALLER

Siam Egg

Thai-inspired scotch Egg served on crispy rice flakes and house-made spicy basil sauce

Golden Pumpkin with Sesame Dressing (Vegetarian)

Roast pumpkin with sesame dressing

LARGER

Choice of

Thai Grilled Lamb Cutlets

Thai style marinated lamb served with potato puree and NorthEastern spicy Thai sauce

or

Prawn Herb

Grilled King Prawns with specialty sweet & sour sauce

and

Roasted Duck Red Curry

Red curry with roasted duck breast in coconut milk, with grapefruit, grape, basil, and chilli

Truffle Fried Rice (Vegetarian)

DESSERT

Mango Sticky Rice

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SEASONAL DRINKS MENU

COCKTAIL

Chiang Mai Golden Hour

for those who love a harmonious burst of citrus flavors

Bourbon, fresh lemon juice, honey syrup,
grapefruit juice, and pineapple juice

Sparkling Phuket Sunset

capturing the essence of a radiant tropical paradise in every sip

Tequila, gin, pineapple juice, and cranberry juice

Summer Kisses

escape into pure cherry bliss

Tequila, pineapple juice, fresh strawberries, lime
juice, and pitted black cherry (ice blended)

MOCKTAIL

Summertime Moon

where pineapple, yuzu, and honey dance under the stars

Pineapple, lemon juice, yuzu and honey,
and lemonade

Blue Velvet Tea

symphony of sweet and sour notes

Coconut water, lemonade, honey, passionfruit,
and butterfly pea

My Melony

the pure essence of watermelon

Fresh watermelon, mint and basil leaves,
lemon, and lemonade