



MELBOURNE CUP MENU

FOOD

spicy cashews with tamarind and scallions

fried thai basil prawn cakes and plum sauce

grilled pork satay with cucumber relish

sour orange curry of ling fish with flowering choy sum

twice-cooked lamb ribs with garlic, chilli, cumin and
cream of freshly cracked coconuts

grilled chicken and pomelo salad with fresh mint and chilli jam

stir-fried cabbage with dried prawns

coconut cake

thai coffee with coconut jelly

DRINKS

per 2 people

two glasses of Loftia Vintage Brut

six bottles of Singha beer

one bottle of Long Chim wine

