

LUNA

STARTERS TO SHARE

PICKLES

Onions and capsicum, hot pepper, ginger root and lime
Salted pumpkin with five spice blend
"Som tam" green papaya salad, salted dried shrimps,
honey and red chillies

THAI RED CURRY CHICKEN SOUP

with scent of cumin, coriander and black peppercorns

AJAD THAI CUCUMBER SALAD

with crushed peppercorns, smoked paprika and shallots

YELLOW CURRY SHELLFISH LOLLIPOPS*

with sweet chilli and lime sauce

THAI PRAWNS WITH EGG NOODLES*

with bean sprouts, toasted peanuts and scallions

CHOOSE MAINS TO SHARE

PLA KAPHNG YANG GRILLED SNAPPER FILLET*

in sticky hot and sour tamarind sauce

FRAGRANT CHILLI JAM CHICKEN

with three onions, cashews and soy

NAM PHRIK KAENG MASSAMAN BEEF CURRY

with coconut, blue ginger, cardamom and roasted peanuts

TWICE ROASTED PORK CHEEKS WITH CARAMEL DRESSING

with pink grapefruit salad, grated palm sugar
and fresh mint

TOMATO EGGPLANT AND TOFU STIR FRY

with dried chilli, crushed garlic and slivered almonds

DESSERTS

FRUITS IN GINGER SYRUP

with lime and lemongrass sherbet

KHAO NIEW MA MUANG COCONUT STICKY RICE

with sliced mango cheeks