

# Menu

## THAILAND TERRACE DINNER

### AMUSE-BOUCHE THAI CHICKEN SATAY

*Char-grilled marinated chicken skewer finished with house peanut sauce and cucumber relish*

VEGETARIAN OPTION- VEGETABLE SATAY  
*Grilled tofu and seasonal vegetables served with house peanut sauce*

### FIRST COURSE THAI HERB & CUCUMBER SALAD

*Thinly shaved English cucumber and crisp red cabbage layered with julienned carrot and tender baby greens lime-chili vinaigrette and toasted peanut*

### MAIN COURSE THAI GREEN CURRY CHICKEN SUPREME

*Tender chicken supreme simmered in coconut green curry, served with jasmine rice, baby corn, green beans, Thai eggplant, and red peppers*

VEGETARIAN OPTION- VEGETABLE GREEN CURRY  
*Tofu and seasonal vegetables simmered in coconut green curry, served with jasmine rice*

### DESSERT COURSE COCONUT PANNA COTTA

*Silky coconut-infused panna cotta finished with vibrant mango gelée and toasted coconut flakes*

ALL DIETARY/VEGETARIAN REQUESTS MUST BE ADVISED AT TIME  
OF PURCHASE TO AVOID DISAPPOINTMENT