

aaharu

canapés

- Ginger, peanuts, toasted coconut and lime on betel leaves **128**
- Egg nets with chicken, shallots and kaffir lime **148**
- Crispy noodles with crab, beansprouts and pickled ginger **138**

mains

All main course dishes other than soup are served family style arriving together at the same time

- Grilled beef salad with Thai cucumbers and mint **208**
- Banana blossom and river prawns salad with chilli jam **218**
- Silken eggplants with steamed eggs and dried prawns salad **148**

- Roast duck and shiitake mushroom soup, young coconut and Thai basil **178**
- Hot and sour soup with red snapper and holy basil **158**
- Clear vegetable broth with water chestnuts, Asian celery and bean curd **138**

- Shrimp paste relish, chopped prawns and wild ginger, simmered in coconut cream **228**
- Relish of smoked kingfish with wild ginger and green peppercorns **218**
- Relish of yellow beans simmered in coconut cream with red shallots and coriander **198**

- Steamed red curry of lobster with young coconut and Thai basil **358**
- Aromatic curry of chicken with potatoes and shallots **328**
- Red curry of prawns, kaffir lime leaves and coriander **318**
- Mussaman curry of green jackfruit, grilled shallots and peanuts **298**

- Whole deep-fried yellow pomfret with chilli, garlic and lemongrass **368**
- Braised pork with Chinese broccoli and five spice eggs **258**
- Stir-fried Siamese watercress with fermented bean curd **168**

desserts

- Glacé kaffir lime and pineapple **138**
- Steamed pumpkin custard with golden strands **158**
- Fresh longans **108**
- Taro pudding with custard apple in coconut cream and bird's nest **158**

Prices are subject to 10% service charge

Pork, shellfish and nuts are used in many dishes. All our food is freshly prepared and cooked to order and all items are subject to availability. If you have any allergies, please inform a member of our staff