

NCG Aug – Sept Essence Weekend Promotion:

Brunching in Bangkok

● From Buffet to Table

● SOUPS

1. TOM YUM KUNG 冬蔭功湯
2. Tom Kha Gai 南薑椰汁雞湯

● SALAD

1. Thai Corn Salad With Salted Egg 泰式鹹蛋粟米沙律
2. Spicy Mangosteen Salad Fermented Fish Sauce And Dry Baby Shrimp 辣味山竹沙律佐魚露及蝦米乾
3. Fresh Pomelo Served With Poached Prawns And Roasted Coconut 鮮蝦柚子沙律
4. Thai Fried Shrimp Chips Serve With Sweet Chili Sauce Or Peanut Butter 泰式炸蝦片伴甜辣醬或花生醬
5. Thai Style Seafood Rice Noodles 泰式海鮮米粉沙律
6. Shredded Green Papaya Salad Served With Spicy Citrus Thai Dressing 青木瓜沙律
7. Thai Minced Pork Salad 泰式肉碎魷魚沙律

● APPETIZERS

1. Silken Smoked Salmon/ Roasted Smoked Salmon Fillet and Served in Chili-Lime Garlic Jus 煙三文魚配青檸辣椒泰蒜汁
2. Thai Herbal Mussels 泰國藥材青口

● Main Crouse

○ CURRIES

1. GAENG KIEW WAN GAI / Thai green curry chicken served with green chillies, coconut milk, eggplant and fresh Thai basil 青咖喱雞
2. Cheeky Cow Curry / Beef Cheeks – Slowly Braised for Several Hours Brown Curry with Confit of Shallot 牛臉頰配棕咖喱
3. Roasted duck breast red curry served with cherry tomatoes, pineapple, sweet basil and kaffir lime 紅咖喱燴鴨胸
4. Lemongrass Yellow Curry mixed with Seasonal Vegetables & Potatoes 香茅黃咖喱雜菜

○ SEAFOOD

1. Thai Spicy and Sour Sea Bass 泰式酸辣鱸魚
2. Banana-mundi /Banana Leaf Wrapped Barramundi in Kaffir Lime Leaf and Galangal in "Nahm Jim" Sauce 蕉葉烤鱸魚伴泰式辣椒醬

o **MEAT DISHES**

1. GAI YANG / Char-grilled chicken with homemade Thai spice mix 泰式香草燒雞腿
2. Thai Volcano Ribs 泰式火山排骨
3. Chicken In Basil Leaf/ Stir-Fried Minced Chicken in Hot Basil Leaf 羅勒葉炒雞肉

o **NOODLES & RICE**

1. The Golden Oldie - Traditional Pad Thai Prawn Noodles topped with a Crispy Egg 泰式金邊粉
2. Brown Crab Claw with Brown Rice and a hint of Lemongrass 蟹皇炒飯
3. Stir Fried Prawns Tossed with Mushrooms, Peppers, Sweet Basil in Chili Jam on Crispy Egg Noodles 金不換辣椒醬炒蝦麵
4. Fried rice with chicken, pineapple & pork flow 菠蘿雞粒炒飯

o **VEGETABLES**

1. Stir-fried mixed vegetables with oyster sauce 泰式炒時蔬
2. Stir-Fried Tofu in Basil Leaf 香辣炒豆腐配羅勒葉

o **DESSERT**

1. TAKO/ Water chestnuts, taro, sweet corn, coconut cream 椰香西米糕
2. Thai Milk Tea Panna Cotta 泰式奶茶奶凍
3. Ginger Crème Brulee 薑汁焦糖布丁
4. Thai Rainbow Cakes 千層糕
5. Taro Cake 芋頭糕
6. Pumpkin Cake 南瓜糕

● **From QR Code to Table**

o APPETIZERS

1. Fresh Rice Paper Rolls with Grilled Shrimp & Mango and Fresh Herbs 鮮蝦香芒米紙卷
2. Fresh Rice Paper Rolls with Avocado Basil, Mint Leaf 牛油果米紙卷
3. Thai giant shrimp's sashimi 泰式生蝦
4. Assorted Sashimi 刺身
5. Fried chicken thighs marinated with lemongrass & sesame soy sauce and wrapped in Pandan leaves 班蘭葉烤雞
6. Pan-Fried Fish Cakes 泰式魚餅
7. Thai Prawn Cake 芭堤雅蝦餅
8. Crispy fried chicken wings marinated with Thai herbs and spices 香草炸雞翼
9. Deep-fried Shrimp with Sugar Cane 泰式蔗蝦
10. Grilled pork neck served with traditional spicy sauce 香烤豬頸肉
11. Deep-fried morning glory with chili and topped with crispy garlic 炸空心菜

o Noodles Soup

1. Thai Boat Noodles 泰式船麵
2. Roll Noodle with Fish Ball 魚丸裸條

o Main Dishes

1. Roasted Beef with Thai Herbs 金不換醬燒牛肉
2. Squid served with satay sauce 沙嗲燒魷魚
3. Chicken served with satay sauce 沙嗲串燒雞
4. Beef served with satay sauce 沙嗲串燒牛
5. Pork served with satay sauce 沙嗲串燒豬
6. Prawn Served with Satay Sauce 沙嗲串燒蝦
7. Lamb Chops with Garlic Marinade Sauce 烤羊排
8. Water Prawn with Thai Herbs 烤大頭蝦
9. Deep Fried Soft Crab with Yellow Curry 黃咖哩炸軟蟹
10. Oyster Crispy fried Pancake 泰式蚵仔煎
11. Roasted Oyster 燒蚝
12. Roasted Scallop 燒帶子
13. Fried Enoki Mushroom with Tamarind Sauce 酥炸金針菇

o DESSERT

1. MANGO STICKY RICE 香芒糯米飯
2. Thai Milk Tea 泰式奶茶