

Kai Set Lunch Menu

2 Courses - 490 Baht

3 Courses - 590 Baht

Monday-Friday 11am-3pm
(Not Available on Public Holidays)

STARTER

Chilled Green Vegetable Gazpacho

Topped with a Pickled Veg Salad and a Bufala Mozzarella (V)

Wild Barramundi Ceviche

Celery Salt, Grapes, Jalapeno and Coriander Leaves

Chefs Chicken Liver Pate

Cornichons, Homemade Bread

MAIN COURSE

Asian Rainbow Slaw Salad

Sesame Ginger Soy Dressing, Organic Poached Egg (V)

“Yam Nua Yang”

Strips of NZ Striploin and Thai Herbs Salad Tossed in a Tamarind Nam Jim Sauce

Kiwi Style Fish & Chips

Salmon Trout or NZ Southern Hake, with NZ Chips and a Jalapenos Tartare Sauce

Spiced NZ Spring Lamb Balls, Greek Style

NZ Avocado Tatziki, Mediteranean Garnish

DESSERT

Homemade NZ Ice Cream

Choice of 2 from: Madagascar Vanilla Bean, French Chocolate, Hokey Pokey
Rum Raisin, Mango Sorbet, Raspberry Sorbet

Trio of Mini Tartlets

with Homemade Custard & Fresh Seasonal Fruits

Italian Smoked Cheese & French Gruyere

Fruit Chutney, Cheese Crackers, NZ Butter