



DINNER MENU

AAA Certified Angus Beef Tenderloin 35

Aged to perfection, patti pan, asparagus, shallots, broccoli, herb roasted sweet potatoes and cognac sauce

Wine Pairing: Cabernet Sauvignon

Rack of Lamb 32

Thyme, port, seasonal vegetables and rice

Wine Pairing: Shiraz

Seafood Sizzler 29

Shrimp, scallops and squid, basil coconut cream sauce

Wine Pairing: Sauvignon Blanc

Pork Tenderloin 28

With a ginger sake sauce, asparagus, shallots, patti pan, and garlic

Wine Pairing: Merlot

Siam Shrimp 27

Giant shrimp, vegetables, spicy citrus sake, tabasco and rice

Wine Pairing: Gewurztraminer

Organic Salmon 28

Grilled in lemon, garlic, white wine, asian vegetables and rice

Wine Pairing: Chardonnay / Sauvignon Blanc

Djakarta Squid 26

Coconut milk, garlic, lemon, lime, tabasco and chillies, stir fried peppers, bamboo shoots and rice

Wine Pairing: Chardonnay

Traditional Thai Curry 23

Free range chicken or fresh prawns, thai yellow curry, asian vegetables and rice

Wine Pairing: Chardonnay

Pad Thai 23

Chicken, shrimp, tofu, egg, peanuts, lemon, lime, tabasco and chillies, stir fried peppers, bamboo shoots and thai noodle

Wine Pairing: Sauvignon Blanc

Tropical Chicken 24

Stir fried with vegetables, hoi sin and ginger

Wine Pairing: Chardonnay

Organic Tofu, Cashew 22

Asian vegetables, citrus sauce and rice

Wine Pairing: Reisling

Exotic Mushroom Stir Fry 22

Straw, coffee, oyster, shitake mushrooms in a black bean and ginger sauce, vegetables and rice

Wine Pairing: Pinot Noir