



HVRW 2019 MENU

March 11th to 24th

3 courses Lunch-\$22.95 Dinner-\$32.95

creamy coconut soup

creamy coconut milk broth-lemon grass-galangal-lime-oyster mushrooms

green papaya salad

green papaya-lime juice-fresh chili-garlic-tomato-palm sugar-peanuts

flaky bread with curry dip

flipped crispy and fluffy thin bread served with curry dip

crispy spring rolls

shredded cabbage and carrots with corn, peas and mushrooms: sweet chili sauce

thai ground chicken with chilies and basil

ground chicken-spicy bird chilies-onions-peppers-green beans-basil

lamb massaman curry

lean free-range lamb-coconut cream-onions-carrots-potatoes-peanuts

shrimp green curry

bell peppers-onions-bamboo shoots-green beans-eggplant-basil-lime leaves-coconut green curry

thai beef & brocolli

marinated tender beef stir fried-oyster sauce-garlic

penang duck

roasted boned duck-tomato-panang sauce-pineapple-cherry tomatoes

nyonya mixed veggies and tofu

tofu-snow peas-broccoli-carrots-zucchini-beansprouts-greens-soy sauce-sesame oil-red vinegar

thai rice pudding

mango mousse

*the quoted price does not include applicable sales tax and gratuity
please inform your server of any allergies*