

LUNAR NEW YEAR SET MENUS

2 FEBRUARY TO 3 MARCH 2026



THANYING FORTUNE SET

\$108 PER PERSON

(MINIMUM 4 PERSONS)

APPETIZERS

Salmon Yu Sheng

Served with Sashimi-Grade Salmon, Chicken Curls,
Prosperity Condiments and Special Thai Spicy Sauce

Peek Gai Sod Sai

Boneless Chicken Wing stuffed with Minced Chicken
and Thai Herbs

SOUP

Tom Yum Goong

Thai Spicy Prawn Soup with Mushrooms, Kaffir Lime Leaf,
Lemongrass and a Hint of Chilli

MAIN COURSE

Pla Kao Sam Ros

Deep-fried Boneless Grouper topped with Spicy and Sour Sauce

Chu-Chi Goong

Creamy Spicy Red Curry with River Prawns

Phad Prik Kieng Nor-Mai-Farang

Stir-fried Asparagus with Prawns and Chef's Special Chilli Sauce

Khao Ohb Sapparod

Thai Pineapple Fried Rice with Sliced Chicken topped with Pork
or Chicken Floss

DESSERT

Dessert of the day

THANYING PROSPERITY SET

\$138 PER PERSON

(MINIMUM 4 PERSONS)

APPETIZERS

Salmon & Caviar Yu Sheng

Served with Sashimi-Grade Salmon, Black Lumpfish Caviar, Chicken Curls, Prosperity Condiments and Special Thai Spicy Sauce

Mixed Platter

Tawd Mun Goong - Deep-fried Minced Prawn mixed with Chilli Paste and Herbs and served with Plum Sauce

Por Peh Tawd - Deep-fried Spring Rolls

Yum Sarai Tangkwa - Spicy Seaweed Cucumber Salad

Khao Tang Na Tang - Mixed Minced Chicken and Prawns with Coconut Milk served with Special Thai Rice Crackers

SOUP

Tom Yum Gai

Thai Spicy Chicken Soup with Mushrooms, Kaffir Lime Leaf, Lemongrass and a Hint of Chilli

MAIN COURSE

Pla Cod Nuengmanao

Steamed Codfish with Special Lime and Chilli Sauce

Gaeng Poo Bai Hoorapha

Southern Thai Curry with Blue Crabmeat and Sweet Basil served with Vermicelli

See-Krong Moo Ohb Nam-Pung

Thai Smoked Pork Rib Marinated with Honey

Phad Broccoli Kab Goong Sauce Hoy Shell

Stir-fried Broccoli with Prawns in Scallop Sauce

Steamed Fragrant Rice or Brown Rice

DESSERT

Dessert of the day

Prices are in Singapore Dollars and subject to a 10% service charge and prevailing Goods & Services Tax (GST)

THANYING ABUNDANCE SET

\$168 PER PERSON

(MINIMUM 4 PERSONS)

APPETIZERS

Abalone & Salmon Yu Sheng

Served with Sliced Australian Abalone, Sashimi-Grade Salmon, Chicken Curls, Prosperity Condiments and Special Thai Spicy Sauce

Mixed Platter

Tawd Mun Goong - Deep-fried Minced Prawn mixed with Chilli Paste and Herbs and served with Plum Sauce
Por Peh Tawd - Deep-fried Spring Rolls

Yum Sarai Tangkwa - Spicy Seaweed Cucumber Salad
Khao Tang Na Tang - Mixed Minced Chicken and Prawns with Coconut Milk served with Special Thai Rice Crackers

SOUP

Kra Prow Pla Nam Daeng

Thai Teochew Fish Maw Soup with Chicken, Crabmeat and Dried Shiitake Mushrooms

MAIN COURSE

Pla Cod Thawd Camin

Deep-fried Codfish with Turmeric

Goong Phad Pong Kari

Stir-fried King Prawns with Fresh Milk, Egg, Onions and Sliced Chilli

Phad Prik Kieng Nor-Mai-Farang

Stir-fried Asparagus with Prawns and Chef's Special Chilli Sauce

Khao Ohb Nam-Liaeb Truffle

Black Olive Rice with Minced Chicken and Truffle Shavings

DESSERT

Dessert of the day

THANYING ROYAL THAI SET

\$178 PER PERSON

(MINIMUM 4 PERSONS)

APPETIZERS

Lobster Yu Sheng

Served with Lobster, Chicken Curls, Prosperity Condiments
and Special Thai Spicy Sauce

Peek Gai Sod Sai

Boneless Chicken Wing stuffed with Minced Chicken
and Thai Herbs

SOUP

Kra Prow Pla Nam Daeng

Thai Teochew Fish Maw Soup with Chicken, Crabmeat and
Dried Shiitake Mushrooms

MAIN COURSE

Tay Po

Tangy Red Curry with Codfish and Water Spinach (Kang Kong),
Kaffir Lime and Cumin

Goong Phad Kratiem

Stir-fried King Prawns with Garlic

Phad Pak Kab Pao Hue

Stir-fried Abalone with Broccoli and Mushrooms

Khao Ohb Nam-Liaeb Truffle

Black Olive Rice with Minced Chicken and Truffle Shavings

DESSERT

Dessert of the day

THANYING VEGETARIAN SET

\$88 PER PERSON

(MINIMUM 4 PERSONS)

APPETIZERS

Truffle Yu Sheng

Served with Shaved Black Truffle, Prosperity Condiments
and Special Thai Spicy Sauce

Khao Tang Na Tang

Thai Rice Crackers served with Thai Special Sauce

Por Peh Tawd

Deep-fried Vegetarian Spring Rolls

SOUP

Tom Yum Vegetarian

Thai Spicy Vegetarian Soup with Kaffir Lime Leaf, Lemongrass
and a hint of Chilli

MAIN COURSE

Tay Po Tao Hoo Tawd

Tangy Red Curry with Deep-fried Beancurd and Water Spinach
(Kang Kong), Kaffir Lime and Cumin

Keow Wahn Pak Ruam

Green Curry with Mixed Vegetables, Yellow Beans and
Sweet Potatoes

Phad Nor-Mai-Farang Kab Sauce Haed Hom

Stir-fried Asparagus with Shiitake Mushroom Sauce

Khao Ohb Nam-Liaeb

Fried Rice with Black Olive

DESSERT

Dessert of the day