

# LUNAR NEW YEAR

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

# 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

# LUNAR NEW YEAR SPECIALTIES

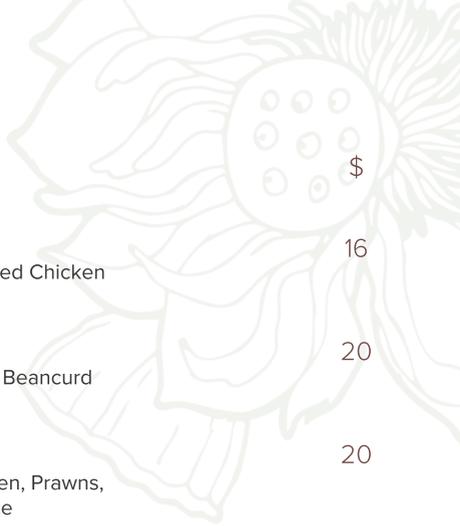


# LUNAR NEW YEAR SPECIALTIES



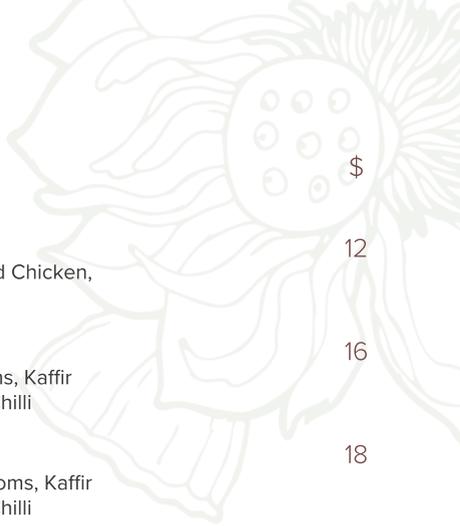
	\$	\$
	MEDIUM 4-6 PERSONS	LARGE 10 PERSONS
<b>Salmon Yu Sheng</b> Served with Sashimi-Grade Salmon, Chicken Curls, Prosperity Condiments and Special Thai Spicy Sauce	88	108
<b>Abalone Yu Sheng</b> Served with Sliced Australian Abalone, Chicken Curls, Prosperity Condiments and Special Thai Spicy Sauce	108	168
Additional (Per Portion)		
Sliced Australian Abalone		48
Sashimi-Grade Salmon		40
Black Lumpfish Caviar (50g)		40
Shaved Black Truffle (20g)		30
Crispy Fish Skin		15
Chicken Curls		10
<b>Phad Kra-Praw Pla</b> Stir-fried Fish Maw with Dried Mushrooms and Crabmeat		40
<b>Chu-Chi Goong</b> Creamy Spicy Red Curry with River Prawns		56
<b>Goong Mankhon Phad Pong Kari</b> Stir-fried Lobster with Fresh Milk, Egg, Onions and Sliced Chilli		168
<b>Goong Mankhon Ohb Woonsen</b> Baked Lobster with Clear Noodles and Streaky Pork served in a Claypot		168
<b>Phad Pak Kanar Kab Goong</b> Stir-fried Thai Kailan with Prawns		25
<b>Khao Ohb Nam-Liaeb Truffle</b> Black Olive Rice with Minced Chicken and Truffle Shavings		28

# APPETIZERS



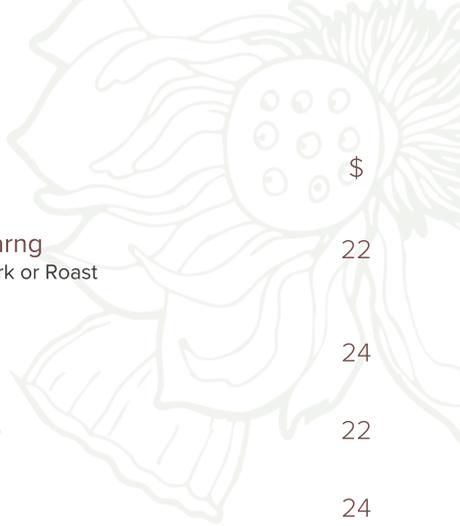
<b>Poo Ja (2 shells)</b> Deep-fried Crab Meat mixed with Minced Chicken topped with Salted Egg Yolk	\$ 16
<b>Toong Ngern Yuang (8 pieces)</b> Deep-fried Mixed Seafood wrapped in Beancurd Skin	20
<b>Yam Mamuang</b> Green Mango Salad tossed with Chicken, Prawns, Roasted Coconut, Chilli and Lime Sauce	20
<b>Yam Som Oh</b> Pomelo Salad tossed with Chicken, Prawns, Roasted Coconut, Chilli Paste and Lime Sauce	20
<b>Khao Tang Na Tang</b> Mixed Minced Chicken and Prawns with Coconut Milk Served with Special Thai Rice Crackers	22
<b>Peek Gai Sod Sai (4 pieces)</b> Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs Per Additional Piece: \$7	26
<b>Gai Hor Bai Toey (4 pieces)</b> Deep-fried Marinated Chicken wrapped in Pandan Leaf Per Additional Piece: \$7	26
<b>Tawd Mun Goong (4 pieces)</b> Deep-fried Minced Prawn mixed with Chilli Paste and Herbs and served with Plum Sauce Per Additional Piece: \$7	26
<b>Tawd Mun Pla Grai (4 pieces)</b> Deep-fried Minced "Plagrai" Fish mixed with Chilli Paste and served with Cucumber and Sweet Sauce Per Additional Piece: \$7	26

# SOUPS



<b>Gaeng Jued Tao Hoo Khao</b> Clear Soup with Soft Beancurd, Minced Chicken, Prawns and Mixed Vegetables	12
<b>Tom Yum Goong</b> Thai Spicy Prawn Soup with Mushrooms, Kaffir Lime Leaf, Lemongrass and a Hint of Chilli	16
<b>Tom Yum Ruammit Talay</b> Thai Spicy Seafood Soup with Mushrooms, Kaffir Lime Leaf, Lemongrass and a Hint of Chilli	18
<b>Kra Prow Pla Nam Daeng</b> Thai Teochew Fish Maw Soup with Chicken, Crabmeat and Dried Shiitake Mushrooms	20

# CURRY



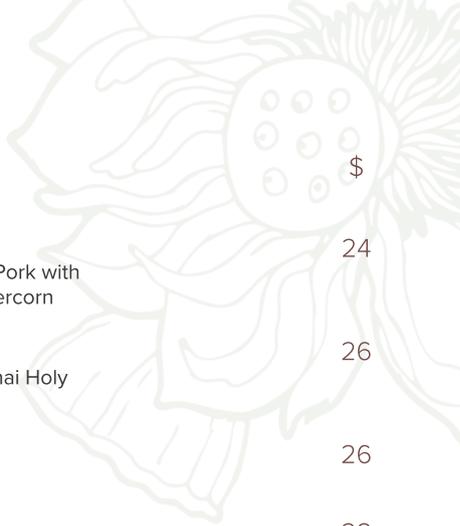
<b>Gaeng Ped Gai, Moo or Ped Yarng</b> Thai Spicy Red Curry with Chicken, Pork or Roast Duck	22
<b>Gaeng Ped Nuer</b> Thai Spicy Red Curry with Beef	24
<b>Gaeng Keow Wahn Gai or Moo</b> Thai Green Curry with Chicken or Pork	22
<b>Gaeng Keow Wahn Nuer</b> Thai Green Curry with Beef	24
<b>Gaeng Panang Moo or Gai</b> Thick Curry with Pork or Chicken	22
<b>Gaeng Panang Nuer</b> Thick Curry with Beef	24
<b>Massaman Gai</b> Aromatic Curry with Chicken, Onions and Potatoes	22
<b>Massaman Nuer</b> Aromatic Curry with Beef, Onions and Potatoes	28
<b>Massaman Kaeh</b> Aromatic Curry with Lamb Shank, Onions and Potatoes	32
<b>Tay Po (4 pieces)</b> Tangy Red Curry with Codfish and Water Spinach (Kang Kong), Kaffir Lime and Cumin Per Additional Piece: \$20	75

# SEAFOOD



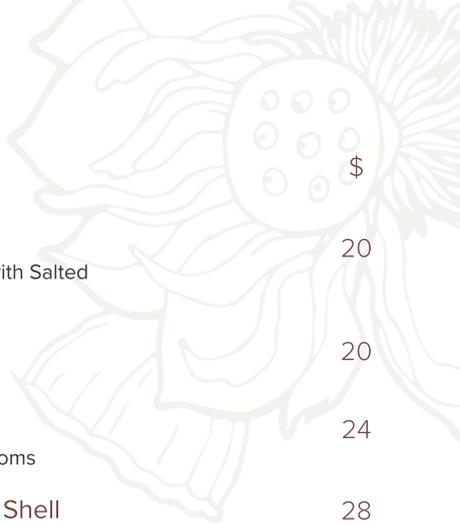
<b>Tawd Poo Nim</b> Deep-fried Soft Shell Crab with Special Sauces	40
<b>Pla Krapong Nuengmanao</b> Steamed Seabass with Special Lime and Chilli Sauce Per Additional Fillet Piece: \$12	45
<b>Poo Nim Phad Pong Kari</b> Stir-fried Soft Shell Crab cooked with Fresh Milk, Egg, Onions and Sliced Chilli	48
<b>Pla Kao Sam Ros</b> Deep-fried Boneless Grouper topped with Spicy and Sour Sauce Per Additional Fillet Piece: \$14	50
<b>Chu-Chi Goong</b> Creamy Spicy Red Curry with River Prawns Per Additional Piece: \$15	56
<b>Goong Phad Pong Kari</b> Stir-fried King Prawns with Fresh Milk, Egg, Onions and Sliced Chilli Per Additional Piece: \$19	68
<b>Goong Talay Ohb Woosen</b> Baked King Prawns with Clear Noodles and Streaky Pork served in a Claypot Per Additional Piece: \$19	68
<b>Pla Cod Nuengmanao (4 pieces)</b> Steamed Codfish with Special Lime and Chilli Sauce Per Additional Piece: \$20	75
<b>Goong Mankhon Phad Pong Kari</b> Stir-fried Lobster with Fresh Milk, Egg, Onions and Sliced Chilli	168
<b>Goong Mankhon Ohb Woosen</b> Baked Lobster with Clear Noodles and Streaky Pork served in a Claypot	168

# FRIED DISHES



<b>Phad Graprao Gai or Moo</b> Stir-fried Minced or Sliced Chicken or Pork with Thai Holy Basil, Chilli and Green Peppercorn	24
<b>Phad Graprao Nuer</b> Stir-fried Minced or Sliced Beef with Thai Holy Basil, Chilli and Green Peppercorn	26
<b>Gai Yarng Thanying</b> Thai Grilled Spring Chicken	26
<b>Kai Jiaw Nuer-Poo</b> Fried Egg Omelet with Crabmeat	28
<b>Phad Graprao Ruammit Talay</b> Stir-fried Seafood with Chilli, Thai Holy Basil and Green Peppercorn	28
<b>Phad Kra-Praw Pla</b> Stir-fried Fish Maw with Dried Mushrooms and Crabmeat	40
<b>Nuer Wagyu Yarng</b> Grilled Wagyu Beef Striploin with Two Types of Spicy Thai Sauce	52

# VEGETABLES



Phad Pak-Boong Fai Daeng Stir-fried Water Spinach (Kang Kong) with Salted Soya Bean and Chilli	20
Phad Pak Kanar Kratiem Stir-fried Thai Kailan with Garlic	20
Phad Broccoli Kab Ped Hom Stir-fried Broccoli with Braised Mushrooms	24
Phad Nor-Mai-Farang Kab Hoy Shell Stir-fried Asparagus with Scallops	28
Phad Broccoli Kab Goong Sauce Hoy Shell Stir-fried Broccoli with Prawns in Scallop Sauce	32

# RICE AND NOODLES

Khao Ohb Sapparod Thai Pineapple Fried Rice with Sliced Chicken topped with Pork or Chicken Floss	20
Khao Ohb Nam-Liaeb Black Olive Rice with Minced Chicken	20
Phad Thai Goong Sod Stir-fried Thai Rice Noodles with Prawns, Chicken and Egg	24
Khao Phad Goong or Poo Fried Rice with Prawns or Crabmeat	28
Khao Ohb Nam-Liaeb Truffle Black Olive Rice with Minced Chicken and Truffle Shavings	28
Steamed Fragrant Rice (Per person)	3
Steamed Brown Rice (Per bowl)	4

VEGETARIAN  
LUNAR NEW YEAR  
SPECIALTIES



# LUNAR NEW YEAR SPECIALTIES

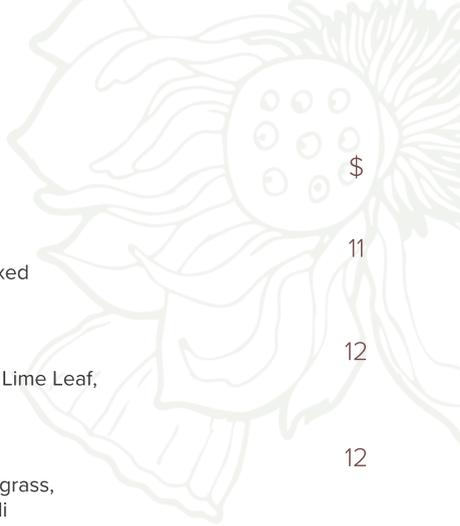


	\$	\$
	MEDIUM 4-6 PERSONS	LARGE 10 PERSONS
Vegetarian Yu Sheng Served with Prosperity Condiments and Special Thai Spicy Sauce	68	98
Additional (Per Portion) Shaved Black Truffle (20g)		30

## APPETIZERS

Tawd Mun Kaopod Deep-fried Sweet Corn Cake served with Cucumber and Sweet Sauce	20
Tao Hoo Tawd Deep-fried Beancurd served with Peanut Sauce	20
Yam Mamuang Green Mango Salad tossed with Roasted Coconut, Chilli and Lime Sauce	20
Yam Som Oh Pomelo Salad tossed with Roasted Coconut, Chilli Paste and Lime Sauce	20
Yam Tao Hoo Tawd Deep-fried Beancurd Salad with Lime and Chilli Dressing	22
Khao Tang Na Tang Thai Rice Crackers served with Special Thai Sauce	22

## SOUPS



<b>Gaeng Jued Tao Hoo Khao</b> Clear Soup with Soft Beancurd and Mixed Vegetables	11
<b>Tom Yum Vegetarian</b> Thai Spicy Vegetarian Soup with Kaffir Lime Leaf, Lemongrass and a hint of Chilli	12
<b>Tom Kah Vegetarian</b> Vegetarian Soup with Galanga, Lemongrass, Coconut Milk, Tamarind Juice and Chilli	12

## CURRY

<b>Keow Wahn Pak Ruam</b> Green Curry with Mixed Vegetables, Yellow Beans and Sweet Potatoes	20
<b>Gaeng Ped Pak Ruam</b> Red Curry with Mixed Vegetables, Yellow Beans and Sweet Potatoes	20
<b>Panang Tao Hoo Tawd</b> Thick Curry with Deep-fried Beancurd	20
<b>Massaman Tao Hoo Tawd</b> Aromatic Curry with Deep-fried Beancurd and Potatoes	20
<b>Keow Wahn Ma-Kua-Yaao</b> Thai Green Curry with Eggplant	24

## FRIED DISHES



Phad Pak Kanar Kab See Hue Khao Stir-fried Thai Kailan with Soya Sauce	20
Phad Pak-Boong Fai Daeng Stir-fried Water Spinach (Kang Kong) with Salted Soya Beans and Chilli	20
Phad Graprao Tao Hoo Stir-fried Beancurd with Thai Holy Basil, Chilli and Green Peppercorn	22
Phad Broccoli Kab See Hue Khao Stir-fried Broccoli with Soya Sauce	22
Phad Nor-Mai-Farang Kab Sauce Haed Hom Stir-fried Asparagus with Shiitake Mushroom Sauce	22
Tao Hoo Sam Ros Deep-fried Beancurd topped with Spicy and Sour Sauce	22

## RICE AND NOODLES

Khao Ohb Sapparod Thai Pineapple Fried Rice with Cashew Nuts	18
Khao Ohb Nam-Liaeb Fried Rice with Black Olive	18
Phad Thai Vegetarian Stir-fried Thai Rice Noodles with Beancurd, Beansprouts and Peanuts	20
Khao Ohb Nam-Liaeb Truffle Fried Rice with Black Olive and Truffle Shavings	24

# DESSERTS AND BEVERAGE



# DESSERTS



<b>Mamuang</b> Fresh Mango	10
<b>Taptim Benjarong</b> Water Chestnut, Jackfruit and Young Coconut in Coconut Milk and Syrup	10
<b>Man Chueam</b> Steamed Tapioca served with Coconut Milk	16
<b>Khao Neow Mamuang</b> Mango with Glutinous Rice	18

# BEVERAGE



## THANYING SPECIAL

Lemongrass Tea		7
Lemongrass & Lime Blend		7
Butterfly Pea Tea		7
Thai Iced Tea		7
Thai Green Tea		8
Thai Iced Coffee		8

## FILTERED WATER

Still or Sparkling (Per person)		3
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## MINERAL WATER

Perrier (750ml)		12
Fiji (1000ml)		12

## JUICES

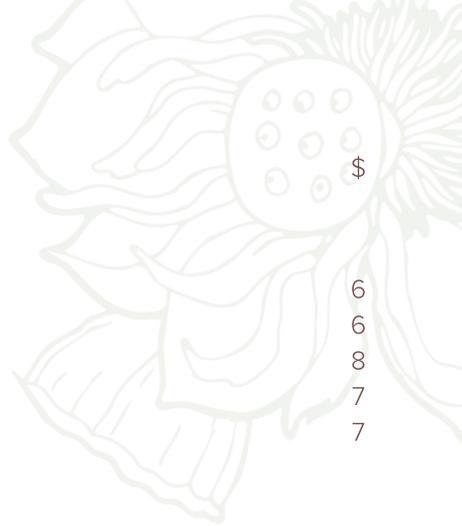
Mango		7
Pineapple		7
Pink Guava		7
Thai Coconut		8
Lime		8

## SOFT DRINKS

Coke		6
Coke Zero		6
Ginger Ale		6
Sprite		6



# BEVERAGE



## COFFEE

Coffee		6
Single Espresso		6
Double Espresso		8
Cappuccino		7
Café Latte		7

## TEA

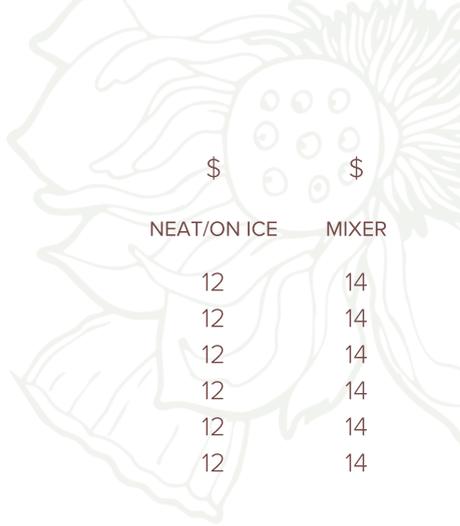
English Breakfast Tea		6
Earl Grey Tea		6
Peppermint Tea		6
Chamomile Tea		6
Chrysanthemum Tea		7
Pu Erh Tea		7
Oolong Tea		7
Jasmine Tea		7

## BEER

Tiger Draught	12
Singha	12
Heineken	12

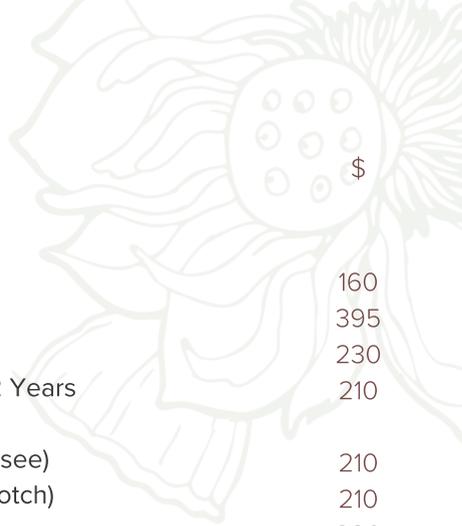


# BEVERAGE



	\$	\$
	NEAT/ON ICE	MIXER
<b>LIQUER (PER 30ML)</b>		
Cherry Brandy	12	14
Cointreau	12	14
Drumbuei	12	14
Malibu	12	14
Tia Maria	12	14
Benedictine D.O.M.	12	14
<b>APERITIF (PER 30ML)</b>		
Martini Bianco	12	14
Martini Rosso	12	14
<b>COGNAC / WHISKY (PER 30ML)</b>		
Jim Beam (Bourbon)	13	15
Martell VSOP	16	18
Canadian Club (Canada)	16	18
Jack Daniel, Old No. 7 (Tennessee)	16	18
Johnnie Walker Black Label, 12 Years Old (Scotch)	16	18
Chivas Regal, 12 Years Old (Scotch)	17	19
Macallan, 12 Years Old	20	22
<b>TEQUILA / RUM / VODKA / GIN (PER 30ML)</b>		
Jose Cuervo Especial	12	14
Bacardi White	12	14
Absolut Vodka	17	19
Bombay Sapphire	17	19

# BEVERAGE



## LIQUER (PER BOTTLE)

Absolut Vodka	160
Macallan, 12 Years Old	395
Glenfiddich, 12 Years Old	230
Johnnie Walker Black Label, 12 Years Old (Scotch)	210
Jack Daniel, Old No. 7 (Tennessee)	210
Chivas Regal, 12 Years Old (Scotch)	210
Martell VSOP	290
A Choice of Mixer: Coke, Coke Zero, Sprite, Soda, Tonic, Ginger Ale	
Per Additional Mixer: \$8	

## CHINESE LIQUOR (PER BOTTLE)

Nu Er Hong (8 Years)	52
Hu Lu Premium Shaoxing	76
Wu Liang Ye	408