

SAMPLE



ITSARA
THAI REFINED

'Let Us Impress'

ENTRÉE มือเล็ก ๆ

spiced prawn and pork wrapped in an egg-net lattice
with a rice wine vinaigrette

wild caught barramundi topped with lime zest, ginger, shallot,
mango, lemongrass with caramelised Thai spice and cashew nut.

local blue swimmer crab and spanish mackerel thai souffle

plump pan fried asian chive dumplings with chili and soy

MAIN อาหารหลัก

wild caught barramundi, caramelised tamarind &
lime with thai herbs

marinated succulent char-grilled duck with lychee
garden fresh cherry tomatoes in a house specialty red curry

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char-grilled angus scotch fillet in a velvet creamy peanut curry
with potato and cherry tomatoes

rice wine infused exmouth prawns, scallops and
sweet asparagus in a light broth

fragrant green curry with free range mt barker chicken breast
thai eggplant finished with fresh thai basil

thai jasmine rice